DECEMBER 30 — JAN. 5, 1979

RS. 1.50

Eves Weekly

OMEN

RADITIONAL
HEATRE

HE
TCHEN
DUSTRIES:
riving
terprises
n By
omen

The purest ecstasies in silk. From Garden.

Wherever they touch you, your body wakes up to a unique new experience... pure, beautiful. And it's not just their crushproof feel. The fall. The weave. The design. Everything about Garden sarees leads to the same purest ecstasy. In 100% pure silk printed. In 100% pure silk chiffon. In 100% pure silk satin.

*Garden**

To match the changing Eve... a changing Eve's Weekly

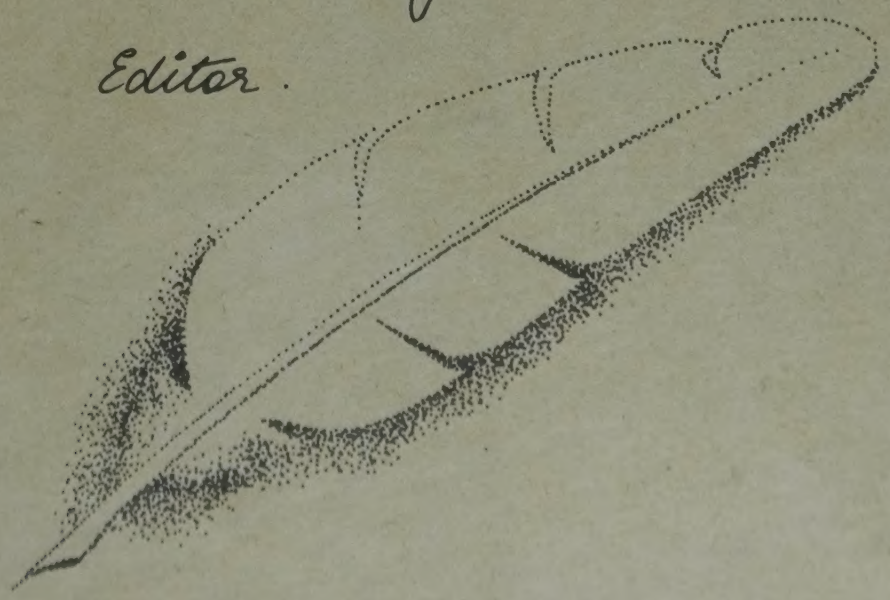
Each day finds you a slightly different woman. A woman on whom life makes ever-increasing demands. To whom the world opens up new vistas of experience, with each passing day. And Eve's Weekly is a vital part of your changing world.

From this New year, Eve's Weekly will introduce a number of thought-provoking new features. Expressing a deeper involvement with your life-style.

Eve's Weekly takes on trim new dimensions too. With more pages. Better printing. Easy-to-read types.

Open the new Eve's Weekly It's concerned, involved, alive - just like the woman you are.

Editor.



B. Nagi Reddi presents
a new classic

SWARAG NARAK

A film by VIJAYA PRODUCTIONS

STORY, SCREEN PLAY & DIRECTION:
DASARI NARAYANA RAO.

Music: RAJESH ROSHAN
Lyrics: ANAND BAKSHI,
HARINDRANATH CHATTOPADHYAYA
Photography: P. L. RAI
Art: S KRISHNA RAO
Editing: K. BALU
Dance: SURESH BHATT & SALIM
Production Controller: M VEERARAGHAVULU
Stills: R. N. NAGARAJA RAO,
K. NARASINGA RAO and A. SHANKAR RAO
Studio: VIJAYA-VAUHINI

Two facets of life.

TWO COUPLES CAUGHT
IN THE WHIRL POOL OF LIFE!

—AND THE OTHER
CONQUERED IT
WITH A SMILE.

SAROJ THAKUR

Saroj had her early education at the Sitaram Prakash High School, Bombay. Her childhood interest in films and drama made her forgo the customary B.A. and take up a year's course in acting. At present Saroj is anxiously awaiting a film assignment and is learning Bharat Natyam under Dayanand Pillai.

"I go for movies and dancing with my crowd." She loves music, modelling, horse-riding, travelling and reading romantic novels!

Saroj prefers a love marriage but right now she wants to concentrate on acting and is enjoying every phase of this glamour world with one ambition — to be a top film star.

Photograph : Girish Shukla

VOL. XXXII NO. 52 BOMBAY

CHAIRMAN & MANAGING DIRECTOR
J. K. SOMANI

PUBLISHER & CHIEF EXECUTIVE
J. C. JAIN

EDITOR
GULSHAN EWING

ASST. EDITOR
AMMU JOSEPH

CHIEF SUB-EDITOR
DILIP RAOTE

SUB EDITORS
CHAKRESH JAIN
RATU KAMLANI
JYOTI PUNWANI
ROSHAN BILLIMORIA

ADVT. MANAGER
D. N. CHOPRA

ART DIRECTOR
RUSI DORABJEE

DESIGNERS
NARGIS CHAWLA
VILOO PITHAWALA

STUDIO
FAROKH REPORTER

STAFF PHOTOGRAPHER
B. K. SANIL

PRINTER
R. S. SARANGAN

PRINTED & PUBLISHED AT
SANJ VARTAMAN PRESS
BOMBAY SAMACHAR MARG, BOMBAY-400 023

PROPRIETORS
EVE'S WEEKLY LTD., BOMBAY-400 023

CORRESPONDENTS

PUSHPA HANS
1-13, Lajpat Nagar 3, New Delhi-24.

TAPATI MOOKERJI
235/2, Acharya Jagadish Bose Rd.,Calcutta-20.

S. J. KURUVILLA
163, Purasawalkam High Road, Madras-10.

ANNUAL SUBSCRIPTION

Inland Rs. 65, Foreign Rs. 127 (Sea Mail)

this week

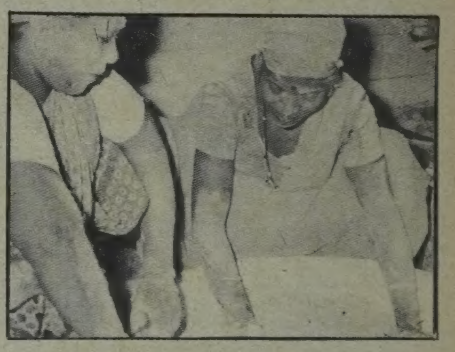
WOMEN AND THE THEATRE

"If a woman, without the permission of her husband, ventures out in the daytime to see a dramatic spectacle by women — Stree Preksha — a fine of six panas should be recovered from her. A fine of twelve panas should be imposed if she attends a Purusha Preksha — a stage performance by male actors." This quotation from Kautilya's 400 B.C. work, "Arthashastra", is among the several interesting bits of evidence that prove women's deep involvement in theatre from from its very inception.
Page 8.

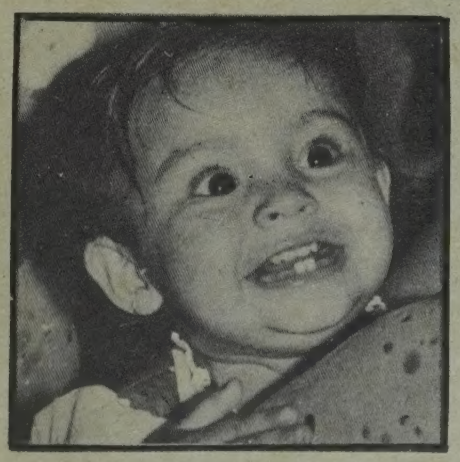
DIVI SEEMA : A YEAR LATER

Within one year after the devastating cyclone and tidal wave of November 19, 1977, in Andhra Pradesh, nature and man seem to have combined to achieve quite a miracle. So much so, that a photographer, who was coming to the area for the first time, asked in genuine innocence, "Which part did the tidal wave hit?" A first person description of the area today.
Page 12.

PROFITS FROM THE KITCHEN



You prowess in the kitchen can be turned into quite a successful business proposition if you are willing to risk a little money and put in some extra time and energy. A sampling of the numerous kitchen industries run by women that are flourishing.
Page 18.



THE WELL-ADJUSTED CHILD

The basic concepts of Transactional Analysis were outlined in the last issue. In this issue the over-all development of a child's personality, from conception through childbirth and the oral stages are traced, using the basic concepts of T.A. The parents' attitude to a child and child-rearing, even before the child is born, can have an effect on the subsequent development of the child's personality.
Page 22.

ALSO

Youth Page: Does Maharashtra need more medical students or, at least, can it cope with them? — **Page 11** Profile: Neelam Mansingh Choudhary, committed to the theatre — **Page 15** Colour Feature: Toran, a colourful festival of Gujarati arts — **Page 20** Paper Pattern Instructions — **Page 37** Film Interview: Jennifer Kapoor, a theatre woman in filmdom — **Page 17.**

REGULAR FEATURES

Your Page/**7**, Fashion/**24**, Beauty/**27**, Passing Through/**27**, Cookery/**29**, Cookery Book Reviews/**33**, People Known & Unknown/**35**, Short Story/**38**, Quiz 15/**41**, Hiya Honey/**43**, Frankly Speaking/**43**, People & Events/**44**, Answers to Quiz 13/**45**, Horoscope/**46**.

FDSC CB 2.77.78

Your home has the warmth of love.

Now it needs the touch of Coir.

Coir matting or a Coir Carpet will gift your home with lasting colour and value.
Within the walls of your home is the heart of your family, a warm atmosphere filled with love and sharing. Now you can add a little comfort—and colour to the simple setting of your sitting room. With a beautiful Coir Carpet. Only you will know how little it cost!

Yours from 14 Coir Board Showrooms dotted all over India. Also doormats, mourzouks, matting, and rubberized coir mattresses and cushions.

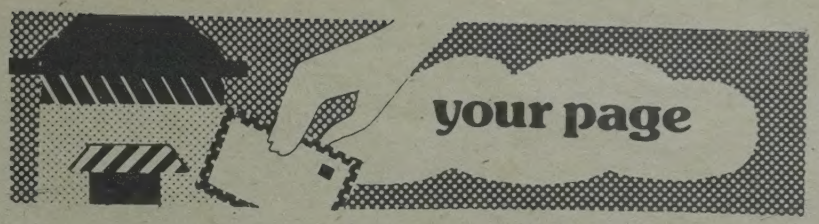
Brighten your home with a quality-tested Coir Carpet. It's simpler than you think!

COIR BOARD
M G Road, Cochin 682 016

COIR BOARD SHOWROOMS & SALES DEPOTS:

16-A, Asaf Ali Road. New Delhi 110 001 ● 5, Stadium House, Churchgate, Bombay 400 020 ● 22, Louden Street, Entrance: Park Street, Calcutta 700 016 ● 1-A, Mahatma Gandhi Road, Bangalore 560 001 ● 1/155, Mount Road, Madras 600 002 ● 'Karuna', M.G. Road, Opp: Kavitha Theatre, Cochin 682 011 ● S.C.O.85, Sector 17-C, Chandigarh 160 017 ● 116, Station Square, Bhubaneswar 751 001 ● 52, East Veli Street, (Near Chintamani Talkies) Madurai 625 001 ● Biscomaun Bhawan, West Lawn, Patna 800 001 ● 5-8-328, Chapel Road, Hyderabad 500 001 ● Gumat Bazar, Jammu Tawi 180 001, Jammu ● GF3/90, Nehru Place, New Delhi 110 024 ● 'Pran Vijay'' Ashram Road, Navarangpura, Ahmedabad 380 009

Do you have anything to say? Then say it here. We pay Rs. 25, 15 and 10 for the three best letters.



1st prize

**STOP!
LOOK!
REFRAIN!**

We are shortly due to celebrate the International Year of the Child. I fear, unless we understand its proper significance and express a strong desire to make it a successful event, it will just arrive with some fanfare and go away like the International Women's Year, without achieving anything.

I, for one, just feel that the best contribution we can make to this International Year of the Child is to sacrifice something for their welfare and to understanding our obligations and duties towards them. This can best be implemented by looking after the existing children in a better way and stop producing more children this year. Let us stop adding more burden on to the existing lot of children, and look after the present lot with more love, affection, care and discipline. The expected duty of husbands, during this International Year of the Child would be to keep themselves away from their wives and bring up the present children in a more responsible manner. Then, those who are on the threshold of marriage should exercise their duties and obligations to society by keeping themselves away from sex during this year — they will be doing a great service to humanity. Those couples who are barren and childless can also do humanitarian service by adopting children from poor families. And lastly, I feel, unless parents bring up their children with a more responsible approach and proper care (which is a rare thing these days), our children can never be good children, happy children, well-behaved children, responsible children or disciplined children.

Mrs. Pratibha Harsole, Indore

Be careful, or someone may make you Prime Minister. First, we are told we must keep away from alcohol — now you tell us we must keep away from sex. Seriously though, even if you mean it, it's a bit late in the day to go about putting a ban on '79 babies. Right now there must be millions of pregnant women walking around the subcontinent and babies will be popping up all over the place . . . so that's out. But there are many other ways we can do something for children and we tell you about these in next week's Special Issue on the Child.

2nd prize

**USE
THE ROD**

Recently I had the opportunity to meet and talk to an American who had come here on a short visit. Our conversation ranged over a wide variety of topics and inevitably included the younger generation and permissiveness. With refreshing candour, which is an endearing characteristic of the American, he admitted that very often mod American youngsters carry things a bit too far. He quoted the instance of two schoolboys who with fire-crackers and spray paints damaged property worth $40,000 in a matter of two hours. What took me aback, however, was his assertion that this behaviour could be blamed on Dr. Benjamin Spock who ushered in the era of permissiveness through his books. His is not, as he claims, an isolated opinion; many Americans share it so much so Dr. Spock has now revised his opinions and believes in using the rod and saving the child!

This seems to be a telling example of a remedy turning into a disease and should be a reminder to us that child-rearing cannot be gleaned merely by reading books; we should rely as much on common sense and allow our childhood memories, and the signs of the times, to guide us.

**Leela Ramaswamy,
Bangalore**

Poor Dr. Spock! He is just one more "revisionist" who has had to retreat in the face of a teenaged avalanche which made mincemeat of his theories. So now we are back to the old, old adage: Spare the rod and spoil the child. Maybe all for the good — and we wonder how many old adages, recently discarded, will come home to roost!

3rd prize

**A FAIR
CHANCE**

It is very depressing to note that even today, there are certain fields where women are restricted and not given a chance to come up. I am, at present, doing my B.A. Economics Honours and I wish to do my Industrial Relations after the completion of my B.A. Many of my friends have discouraged me from pursuing this course, on the grounds that girls stand no chance in this particular branch. I, myself, have not had any encouraging reports from those girls who have done the course. In fact, some of the interviewers let the student-applicants know beforehand that girls need not take the trouble to appear!

I think this is very, very unfair to women and I know there are many others who feel the same. Of course, we understand the employers' point of view. They feel that taking on a woman means necessarily taking on a number of problems, too. There is always the fear that she may leave anytime for various domestic reasons. But, should all girls be judged by the standard set by only a few? I am sure a lot of girls are more than willing to put their jobs before anything else and to give of their best. I think it is time some of the 'higher-ups' of our predominantly male-ridden society realised this and gave the women a fair chance.

**Malati Mukherjee,
Jamshedpur**

It is most annoying, most unfair ... and very frustrating. But, as you yourself put it, the employers do have a point. Women keep quitting their jobs (although even there, there's usually a male responsible) and the employer feels let down. All we can do is be responsible about our jobs, give them due priority and convince the employers of our bonafides.

THINK OF THE CHILD

At a time when India joins the rest of the world in observing 1979 as the International Year of the Child, one is concerned about our film-makers who hardly seem aware of their social and moral responsibilities towards children — the most vulnerable section of our society. In a bid to make a fast buck, they are busy dishing out cheap stuff (full of crude sex and violence) to the masses, thus neglecting the cause of children. Even if some films are made for children (which is like a drop in the ocean) they lack ethical and moral content in them.

It is hightime our film-makers and agencies like the Children's Film Society, realised their responsibility and reviewed the entire situation in its proper perspective. They should revolutionise the entire approach to producing more and more good, educational and entertaining films, exclusively for the children. Moreover, cinema halls should arrange shows on Sunday mornings exclusively for the tiny tots at reduced rates. Let us not deprive our children of their basic right to entertainment, anymore.

Vinod Behl, Nangal

Sporadic attempts have been made to produce films for children, but even these have never had the right approach or 'feel'. Certainly, children deserve better and we would go so far as to say that children's films need not have only "moral or ethical" content in them, since these usually come out "forced" and artificial. Why not just entertaining films?

READER'S VOICE

V.D. — Venus Damned

The education of the public regarding V.D. involves an attempt to produce specific behavioural changes, to enable individuals in high-risk groups (age 15 to 35) to know what venereal diseases are, how they are transmitted, what the early signs and symptoms are, the contagious nature of these diseases, the advisability of prophylaxes, the importance of early diagnosis and treatment, where these facilities are available, location of clinics, their timings, the necessity to cooperate in case-tracing and to desist from spreading the infection etc. Education is aimed directly at the V.D. -prone. V.D. information consists of overcoming the public apathy towards the problem of V.D. To associate V.D. education with sex education could lead to sexual inhibftion. Most parents and teachers will probably endorse V.D. education as education about an illness that can be prevented and cured, while they might be opposed to sex education.

(M. P. Vora, Bombay)

LEFT: An opera performed by women — Prasenjit Pillar, Bharhut. According to a 400 B.C. work, a woman who goes to see a "Stree Preksha" without her husband's permission is fined half of what such a woman who goes to see a "Purusha Preksha" is fined!

BELOW: A dancer, from Mohenjo-daro. (Courtesy: Archaeological Survey of India, for both photographs.)

THEATRICAL FROM

Contrary to popular belief that women were not allowed to act in public in the olden days, there is evidence to prove that women have been associated with Indian theatre since its inception

Shobha Varadpande

An interesting myth recorded in the "Natya Shastra" says that when Brahma found that drama could not be made graceful without the help of women he created nymphs skilled in theatrical arts and gave them over to Bharata for staging a play.

Since the inception of Indian theatre women were associated with it in many capacities. The willowy Mohenjo-daro danseuse in graceful 'Katyavalambit' mudra stands testimony to this. When Vedic seers saw first pink morning rays descending gracefully on a soft blue horizon the scene reminded them of a graceful dancer. They described 'Usha' as a charming Nartaki.

Many scholars believe that dialogue hymns of the Rigveda are rudimentary plays which were enacted at the time of Yajna festivals. The main characters around which these dialogues are woven are women like Urvashi in Pururava-Urvashi Samvada, Yami in Yama-Yami Samvada and Indrani in Indra-Vrishakapi Samvada. They overshadow their male counterparts and completely dominate the scene.

However, the most significant reference to the role of women in traditional theatre is found in Kautilya's 'Arthashastra', a work belonging to c400 B.C. It is clear from his observations that women not only acted with men in theatrical productions but they had also formed all-female troupes to present plays termed as 'Stree Preksha'. Kautilya enjoins: "If a woman, without the permission of her husband, ventures out in the daytime to see a dramatic spectacle by women — Stree Preksha — a fine of six panas should be recovered from her. A fine of twelve panas should be imposed if she attends Purusha Preksha — a stage performance by male actors (Artha. 3/3).

Kautilya has significantly used the terms **'Stree** Preksha' and **'Purusha Preksha'.** The amount of fine also is suggestive. If a woman attended a performance by women actors only, it was considered a less offensive act.

Kautilya considers it a state responsibility to educate the actresses, 'Rangopajivanis', in various performing arts. In Bhasa's play "Charudattam", written around the same time, Ganika Vasantsena is described as trained in the theatrical arts and an expert in voice modulations ("Rangapraveshena kalaya chaiva shikshaya swarantarena daksha . . ."). In his "Pratima Nataka" we find the mention of a girl Reva who was in charge of the green-room and hence is called 'Nepathyarakshika'.

There is ample sculptural evidence to show the existence of all-female dramatic performances. On the Prasenjit pillar of the Bharhut stupa a lively scene of an

THE BEGINNING

opera by women performers is sculptured. The names of the four dancing girls — Alambusa, Misakesi, Padumavati and Subhada — are also inscribed on it. In the Mathura Museum there is a beautiful sculpture of 'Nati', an actress. A sculpture panel of a much later period depicting an all-woman dramatic spectacle is found in an Aurangabad cave also.

It is quite clear from Bharata's "Natya Shastra" that women used to guise themselves as men and act on stage. Describing various types of plays in the 20th Chapter, Bharata says: "When a woman in the guise of a man recites something sweetly in Sanskrit, it is called Geyapada". "Natakalakshana-Ratna-Kosha", an 11th century treatise on dramaturgy, states: "When a Nayika, in the absence of her lover, imitates his dress, gait and the way of speaking before female audience it is called Lila."

Sangitaka means an operatic play full of dance and music. Troupes of women actresses were specially invited by the royal courts and temple authorities to perform Sangitakas. In the "Ubhayabhisarika Bhana", a play in monologue, written by Vararuchi, it is mentioned that Madanasena and her troupe staged a play. Sangitaka, in the temple of Vishnu. In the same work there is a reference to a play "Purandaravijaya", again a Sangitaka, staged by Ganika Priyangusena and Ganika Devadatta in the royal palace of king Kumargupta Mahendraditya of Pataliputra.

Female dramatic troupes were also invited to entertain picnickers. It is mentioned in the "Harivamsha Purana" that when Krishna, Balaram and other Yadavas went to Pindarak Tirtha, a seashore picnic resort, a dramatic troupe under actress Panchachuda was invited to entertain them. The girls enacted several episodes from the life of Krishna and performed Ras dances. This is one of the earliest mentions of Ras Leela plays, and the tradition is still alive in the Vrindavan region in a different form.

The institution of Devadasis contributed significantly to the development of the Indian theatre. All the major classical dance forms were practised and preserved by them. They also used to enact plays on the occasion of temple festivals. According to an inscription, there were about 400 dancers attached to the Rajarajeshvar temple at Tanjore. Some of them used to perform Rajarajeshvara Natakam in the temple. The Jagannatha temple at Puri was a great centre of classical theatre. "Gita Govinda", the well-known opera of 12th century poet Jayadeva used to be performed by the temple girls of Puri. According to a legend, Padmavati, wife of Jayadeva, was a temple dancer and she used to perform "Gita Govinda" before Lord Jagannatha. Jayadeva takes pride in calling himself "Padmavati-charan-charan-chakravarti". Ray Ramananda, close friend of Mahaprabhu Chaitanya, wrote a play, "Jagannatha Vallabha". He specially trained the temple girls of Puri in the art of histrionics. He taught them how to express the meaning of the song through facial expressions and gestures and these girls staged his play at the Puri temple. The Devadasis attached to the Suchindram temple in Tamil Nadu used to enact dramas based on the Shiva myth.

An interesting 10th century Inscription, known as Bayana Inscription of Chitralekha, throws a flood of light on the theatrical activities of the temple girls attached to the Vishnu temple.

> The girls with armlets, shining necklaces, jewelled
> anklets and bracelets of gold (and also) with the
> girdles of gold appear like (so many) wishing creepers ...
> A show given by these ladies whose eyes were like
> the petals of a lotus flower and whose faces were
> like a moon was arranged by Chitralekha. . .

There is a mass of literary, inscriptional and archaeological evidence showing the association of women with ancient classical theatre right from c 400 B.C., a period to which the first Sanskrit dramatist Bhasa belongs. As the tradition of Tandava is ascribed to Shiva, his consort Parvati is the presiding deity of delightful Lasya. According to Abhinayachandrika, Usha, daughter of Banasura of Assam, taught the art of dance to the women of Saurashtra and from there it spread to other parts of the country. Saraswati is the presiding deity of the theatre. Vatsyayana in his "Kama Sutra" says that dramatic performances should be held in the temple of Saraswati to please her.

The contribution of women to Indian theatre is significant and any theatre historian cannot afford to ignore it. However, nobody has cared to mention it so far.

An actress. (Courtesy Mathura Museum.) The institution of Devadasis contributed significantly to the development of Indian theatre.

An all-women dramatic performance — Aurangabad caves. (Courtesy: Archaeological Survey of India.) There is ample sculptural evidence to show the existence of such performances.

CHAMPION WHITE OATS

Champion White Oats porridge is the breakfast that builds strong bodies. Because white oats is the world's most nourishing cereal, with more protein than even wheat and rice, plenty of carbohydrates, vitamins, calcium and minerals. It's packed with good health for all the family.

Champion White Oats has energy in plenty for the most active, yet is easily digestible. And what's more, it takes only a few minutes to prepare.

Buy the refill pack and save Re. 1/-

The healthy way to start the day

MUST MAHARASHTRA HAVE MORE MEDICOS?

A Medical Correspondent

Medical colleges are already working to nearly double their capacity. Yet the government has decided to increase the number of seats by 700, without providing for additional facilities

From certain statements made by Maharashtra's Health Minister and subsequently reported in the press, it would appear that the State will soon have about 700 extra seats in its medical colleges. The extra seats are expected to be filled in some time during the end of the year. What is more, it has even been reported that the Health Minister 'was confident this provision (of extra seats) would be made permanent from this year.'

Surprisingly, there has not been the slightest murmur from the medical world, considering the far-reaching implications of this move, should it be carried out. No responsible medical authority appears to have asked the powers-that-be three questions of vital importance: **Why** is there to be an increase in medical seats this year? Can they provide any justification whatsoever for this increase? If they can, do they possess — or will they ever possess — the necessary teaching and other facilities to take care of so many more medicos?

Let us take each of these questions in order.

The immediate 'precedent' the proponents of the increase-medical-seats campaign seem to be utilizing is the extra quota of 700 medical students admitted in 1977. That the 1977 situation — when the Indian Medical Council 'permitted' the increase after interminable haggling and with certain provisos — was totally different from 1978, we shall see later. Of more immediate interest is the 'reason' why aspiring medicos desire extra seats for themelves this year: apparently the 12th standard examiners have been very generous in allotting marks. At any rate, a rather quixotic situation was precipitated in June-July 1978, when the first candidate on the merit list for Bombay's medical colleges had more than 100 per cent marks (98 per cent 12th std marks plus a few more for extra-curricular activities), while the last candidate to obtain admission had more than 85 per cent marks. Consequently, those who did not get admission were sore because they did not 'make it to medicine' in spite of getting such high marks. A number of these disgruntled students obviously had the ear of someone important, because soon there were newspaper reports to the effect that the state would hike up its quota of medical students again this year. No doubt last year's success had proved to be a terrific shot in the arm!

The proponents of the move have conveniently forgotten that in 1977 the students had a genuine grievance. Last year, two batches of students competed for medical admission — the 12th std, under the newly-introduced 10+2+3 system, and the Inter-mediate Science, which normally is the only batch to do so. Thus, through no fault of the students, they faced a grave situation. Foresight and pre-planning by the educational authorities should have averted the confrontation.

What actually happened was that, suddenly, the medical authorities were saddled with 20,000 applications in Bombay alone for about 500 seats. Normally, about 5000 or so Inter Science students competed, giving a ratio of about one medical seat for every ten candidates. With the Inter Science and the 12th std students both in the fray, however, the ratio fell to one seat for every 40 competing students!

The authorities scurried from pillar to post to find a solution. Some months before actual admissions were to begin, the then Chief Minister, Mr. S. B. Chavan, reportedly toyed with the idea of an 'entrance examination' for both 12th std and Inter Science students, so that the 'surplus' could be weeded out. The authorities did not bother to let the students know what exactly this exam would be like, what subjects it would test, and so on — one suspected that they didn't know either! Soon, Mr. S. B. Chavan lost his Chief Ministership and when Mr. Vasantdada Patil took over, the nebulous entrance exam scheme was dropped like a hot potato.

At about this time, the issue generated a great deal of public interest. Committees were formed, petitions filed, and ultimately those in favour of increasing the number of medical seats in the state — apparently the only way out of the impasse — got their way. The Indian Medical Council, however, made it clear that the increase was subject to two provisos — one, that the state add to the existing facilities in its medical colleges, and two, that the increase was for that year only. Some months later, an inspection team was sent by the IMC to the state's medical colleges to check whether the first proviso had been met with. And, according to certain sources, the IMC is not satisfied that it has been. Subsequent to its unfavourable report, the extra medical students admitted last year face the threat of derecognition by the IMC. Strangely enough, it looks like everyone here has only cocked a snook at the IMC's threat.

Consider now the present situation. Let us take just one, the biggst municipal medical college in the city, as an example. The Ist MBBS authorities there have 100 students (admitted last November) plus the 160 admitted this June, on their rolls. 160 is the 'normal' capacity, so that they are already working to nearly double capacity. If the number of seats is again increased, there will be yet a 100 more (at least) to add to the current 260. Imagine coping with about 350 students when there are facilities for only 160. Similarly, the government medical college in the city will have about 520 Ist MBBS students (normally 200) on their rolls. Obviously medical colleges are not like arts or commerce colleges, where you can cram in students till the walls bulge. Dissection and other laboratory facilities, teaching facilities and so on, are tightly stretched as it is, and adding to the existing numbers will only mean compounding the chaos.

In fact, the detractors of least year's 'increase-medical-seats' campaign had pointed out these facts then too. But sympathy for students caught in a mess of the authorities' own making transformed the campaign into a public issue. This year, however, such sympathy would be undeserving because the proponents' plea that "We've got such high marks, so why shouldn't we get medical seats?" is an absurd one. After all, as one medical student pointed out, "What does it matter if they get 80 per cent or 60 per cent? It's the **gradation** that matters surely?"

Yet, none of these facts seem to have been considered. The authorities seem intent on adding 700 more medical seats to their existing capacity.

One's mind boggles at the image conjured up by the Health Minister's statement, that the increase will be made permanent. As one doctor asked me sardonically, "Medical colleges — or fish-markets?"

MADHU PAUL

ARTISTICALLY INCLINED

Though studying for her post-graduation in Home Management and Interior Decoration, 21-year-old Madhu Paul of Calcutta finds time to paint and also help bustee women to earn some pin money.

Her first exhibition of oil paintings was held at the Academy of Fine Arts. "I don't paint abstracts; my subjects vary from still life to portraits and landscapes to suit my mood." As she wants to take up Interior Decoration as a profession, she is glad of her inclination towards art as it proves an asset "in doing up interiors."

Most of her free time is spent in supervising women in bustees around Budge Budge and Dum Dum. She gets linen and handkerchiefs embroidered by them and sells these locally. Madhu is now trying to scout the export market.

Physical fitness is equally vital for Madhu. She plays badminton and hockey and represents several local teams in Calcutta.

Amita Sarwal

ABOVE: Temporary huts in a fishing village which was completely destroyed, had come up by January 1978.

RIGHT: Women carry cement blocks for prefabricated houses at the Ramakrishna Mission headquarters in Pullikuda.

BELOW: At Gullalamoda, where 75 people died, a set of new houses is coming up side by side with the traditional homes the people have rebuilt themselves.

THE MIRACLE OF DIVI SEEMA

Harji Malik

The devastation was so great that recovery seemed impossible. But human efforts have been equally intense, and just a year later, a lot has changed

In Andhra Pradesh, within one year after the devastating cyclone and tidal wave of November 19, 1977, nature and man have combined to achieve what amounts to a miracle. The luxuriant greenery of nature is not a facade, not hiding unhealed wounds, as new creepers transform shattered ruins. Here most of the wounds have been healed.

Driving through Krishna district, the worst-affected area, which was a landscape of death and desolation less than a year ago, one sees a sea of paddy fields on both sides of the road, the stalks straight and strong, the ears heavy with ripening grain. The hundreds of uprooted trees have been removed. Here and there a few massive roots wait to be carted away. Line on line of unbroken coconut palms stand black against the horizon, and of the army of grotesquely twisted telegraph poles not a single one remains. Canals, which were clogged with twisted trees and rotting vegetation once most of the bodies had been

fished out, again run full and clear. In Krishna district where the damage to irrigation sources was estimated at more than Rs. 445.39 lakhs, the government had spent more than Rs. 365 lakhs on repairs up to October, although the allotment was a little over Rs. 303.20 lakhs. The figures are impressive, but the sight of the flowing canals is more so.

The drainage channels between the fields and the road have still to be cleared in many places. And there appears to be a certain amount of confusion on what happened to the "food for work programmes" intended to do this job. (On the whole, "food for work projects" have not succeeded in giving work to many of the local population, either because contractors preferred their own labour or because the local population did not come forward. Or, in some cases the projects never got off the ground.) Near villages particularly, standing water in these channels, a perfect mosquito

breeding ground, can be a serious health hazard. But in some areas voluntary organisations have finished the job. Where in January volunteers still found carcasses and bodies under the matted undergrowth, now the water is gay with water lilies.

Nature has played her full part in the co-operative battle for survival, and 'rebirth. And men have been equal partners. Farmers, fishermen, and their wives, along with administrative officers at every level nd the dedicated workers of many voluntary agencies share the credit for the Andhra miracle. In villages houses have been rebuilt. In some we still see many of these built immediately after the disaster with material supplied by the government. But many families have rebuilt permanently in the traditional way. In villages like Mandapakalla the CARE houses have a weathered look after nearly ten months but farmers are waiting for the harvest to come in before they put up something more permanent.

Some of the fishing villages totally destroyed by the tidal wave in Divi taluq will have a completely new look. According to official figures, 14 voluntary organizations have taken up the construction of 5,253 houses in that area and nine others have proposals for six other villages. In Bandar taluq a somewhat smaller housing programme is already in full swing. In 38 tidal-wave-affected areas, the construction of 10,107 houses has yet to be taken up.

The pattern of housing is very different. Many organizations have gone in for RCC construction. Others believe in making use of local material. In some villages like Zinkapalem, the people themselves have reconstructed according to the traditional circular design which has proved its survival capacity in natural calamities. The argument on what is the right type of rehousing for this area continues. The argument in favour of RCC houses is that in cyclonic storms they will be safe and that provision cannot be made for tidal waves of the magnitude of the one last November. The indigenous houses have to be repaired every year, rethatched every three years or earlier, thus adding annual expenditure. The argument against pucca housing, on the other hand, is that it will be expensive to maintain, and unless it is very solidly built will not survive in any case. Meanwhile, the Andhra landscape will now have a variety of housing designs. The formal layout of the RSS constructed village of Din Dayal Puram, formerly Mulapalem, where each house has its individual latrine and bathroom; the octagonal houses of the Tata Relief Committee at Nalli and Francispuram; the charming, traditional circular homes of Golamanda and Zinkapalem. The important thing is that the homeless of last November have all been taken care of.

UNICEF / Harji Malik

ABOVE: Lost in despair, among the ruins of Kammanamolu in January 1978, and at right, Kammanamolu, almost a year after — housewives pound rice in preparation for Diwali.

BELOW: Washed free of salinity, the Divi fields are rich with the new paddy crop, just a year after the disaster ruined last year's harvest. This agricultural recovery is the "miracle" of Divi.

Another change on the Andhra landscape is the chain of cyclone relief shelters coming up all along the coast. Here too the arguments on design and utility go on, while shelters of different shapes and patterns are being constructed. Most of the fishing villages in Krishna district have not even a single pucca building. In the tidal wave many of those who were saved had run for shelter to temples or to a panchayat ghar or school where these existed. Most of these buildings survived as did those who sheltered there. The new shelters will provide RCC buildings, not only for disaster times but also as community centres for social services.

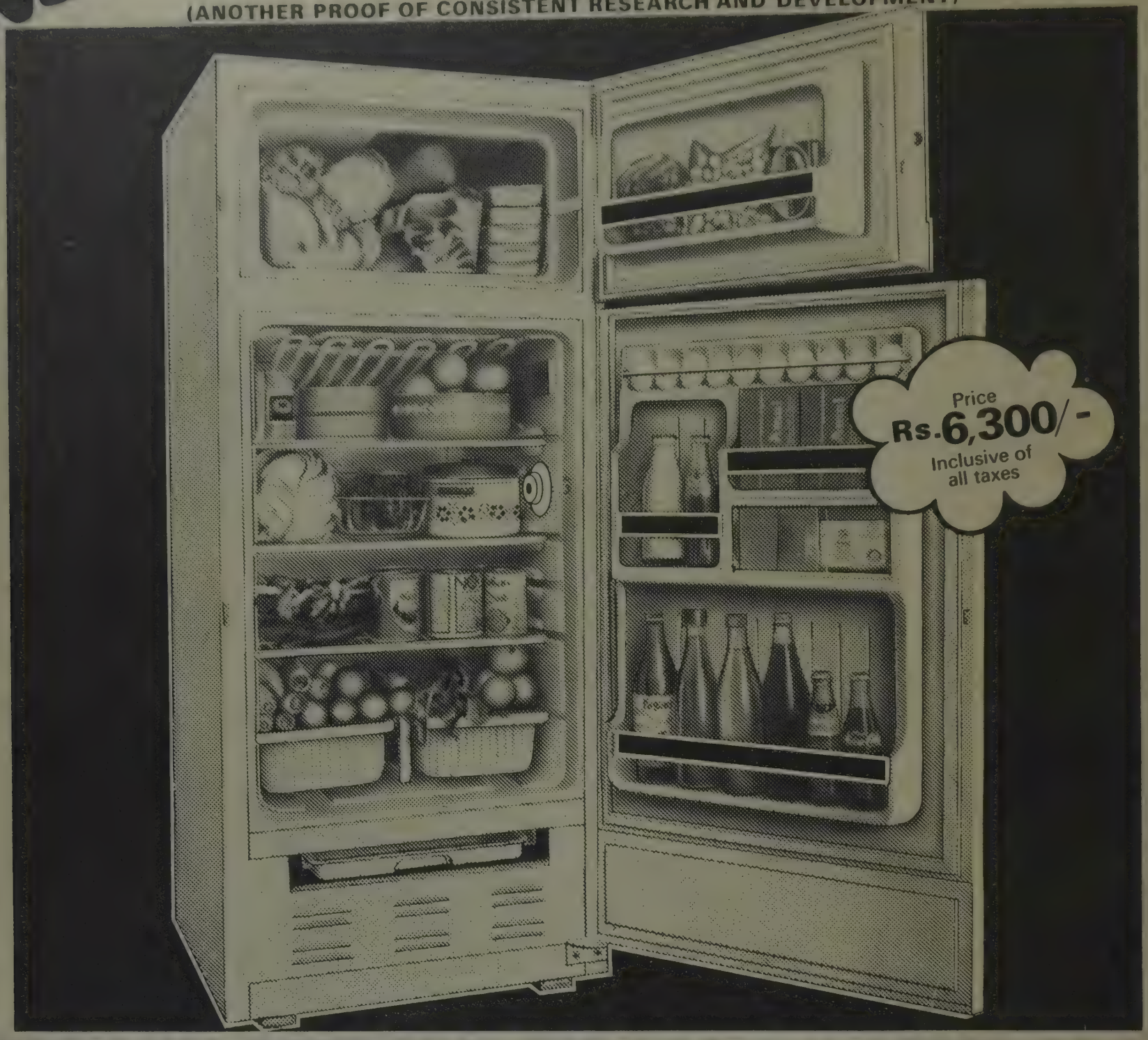
Such services are almost totally absent in these villages, where the population is poor, and the many children suffer from malnutrition. The tidal wave and cyclone brought health services to some villages for the first time, and already two clinics have been established, one in Mandapakalla, the other in Kammanamolu, by the Divi Seema Social Service Society. Although the government did a magnificent job of immunization immediately after the cyclone and averted any epidemic in spite of the terrible conditions of water pollution and the thousands of carcasses exposed to the elements, the medical teams were withdrawn and to others have taken their place to provide regular care

Continued on page 37

NEW! ALLWYN 300

DOUBLE DOOR

(ANOTHER PROOF OF CONSISTENT RESEARCH AND DEVELOPMENT)



ASP/HA/788/A

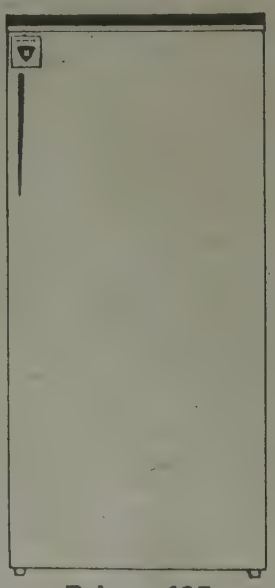
FRIGE CUM DEEP FREEZER FOR THE PRICE OF ONE

India's first and only refrigerator with a real deep freezer.
Separate from the refrigerator with its own individual temperature control. Preserve food better and retain its freshness.

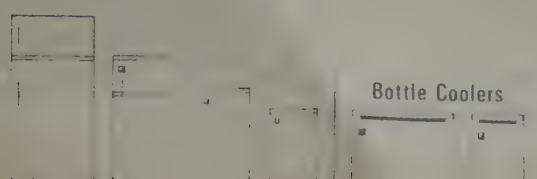
Two doors with independent control.
One for the deep freezer, one for the frige. Switch off the one you don't need.

Two Compressors
Separate compressors for the frige and the deep freezer. Each tailor-made at Allwyn's own plant to give optimum efficiency.

- Ultra-quiet and tropicalised
- Consumes 30% less power
- Employs the same compressor technology as used in 80% of world's refrigerators.



Prince 165
India's most popular medium sized refrigerator



Own an Allwyn frige on **Easy Instalment Scheme** through **Indian Overseas Bank** and **Indian Bank.**

New 'Roll Bond' Freezer for the first time in India.
- Tubes integral with sheet
- Cools much faster
- Makes ice quicker
- Enhances compressor life

New Condenser
- Better heat transfer results in optimum cooling
- Built-in oil cooling facility reduces compressor working temperature

New H I P Liner
- Made from high impact polystyrene sheets for longer life.
- No rusting. No chipping. No cracking.

New Auto Defrost
- Automatic defrosting and restart
- Automatic self-draining system

These new super features are incorporated in all Allwyn models. The new Allwyn range of friges available in sizes from 85 litres to 380 litres with the same manufacturing excellence. To suit all families.
Allwyn has a totally reliable after-sales-service backed by its strong network of service centres throughout the country.

NEELAM MANSINGH CHOUDHARY

DEDICATED TO THEATRE

She played Cinderella when she was eight, and hasn't looked back since then. Now she has her own theatre group which stages serious plays

Elegantly dressed in flowing folksy outfits combining mirror-work and embroidery, Neelam Mansingh Choudhary is a blend of tradition, bohemianism and sophistication. She acts in Hindi plays, paints, teaches drama in school and has recently started conducting a creative drama class based on therapeutic exercises for relaxation. Neelam's charm lies in her open informal manner.

Neelam's romance with the theatre began at the age of seven when she and a group of friends set up a theatre club in a garage where they would dramatise fairy tales and invite their parents as audience. Her first 'star role' was Cinderella at the age of eight. "The only problem with us was that we'd all want to play the main characters," she recalls with a laugh, "and so we'd have to rope in the children of neighbouring dhobis and malis for the bit-roles. But they were every bit as enthusiastic as we were and we functioned beautifully as a team. Ever since, acting has fascinated me."

Neelam grew to be an adult before she was able to seriously think of developing herself as an actress. Bitterly complaining about the restrictiveness of her convent school education. Neelam says, "Since my academic grades weren't very high I was never encouraged to participate in extra-curricular activities. The nuns felt that if I could not cope with my studies I should be protected from what they considered distractions. Despite my asking persistently I was never given a role in the school's annual play or in any drama competition. After a while I gave up and turned to painting instead. But once again I found myself facing frustration at the hands of the authorities. Whenever my grades dropped I was told 'No painting for a week; study instead'. It was terrible; every time I found something I really enjoyed doing; it had to be taken away from me. I entered school as a happy bouncing child, but by the time I left I was inhibited, introverted and almost neurotic."

Neelam did her B.A. with psychology and worked at the Amritsar Mental Hospital for two years. Later, she did her M.A. in art at Chandigarh and here she met the well-known Punjabi playwright, Balwant Gargi. "We were in the middle of a lecture when Balwantbabu came and asked the professor if any of the students would be interested in forming a theatre unit. The professor turned to me. It was years since I had even thought of acting but I said why not give it a try

"Balwantbabu was my introduction to bohemia. I'd never met anyone like him with his long, flowing hair and beard, his dynamism and the force with which he used words. The first day he talked for hours and I just listened fascinated. To me he seemed to epitomise a challenge between the known, safe and familiar, and the unknown, daring and exciting. I was entering a world I had always wanted to be part of but hadn't really known, a world whose philosophy challenged the very roots of the traditions I had been brought up to accept unquestioningly. Later, he cast me for a role in Jean Genet's **The Maids** whose theme is lesbianism. It was like breaking all the barriers of convention at once. Not only was I going to become an actress but my very first role touched a sensitive, controversial issue. We received fairly good reviews in the local papers and since then there's just been no turning back.'

After M.A., for which Neelam won the Nehru Gold Medal for painting, she joined the National School of Drama at Delhi where she trained under Alkazi. "In one way this was a shattering kind of experience for me, but looking at it in retrospect I needed it. Success in a small town had gone to my head. I needed to view myself from a different perspective. At N.S.D. I was thrown together with a bunch of people who were not impressed by my reputation. For one thing all of us were creative people with a background of some achievements. For another, I was the only person from a Westernised family background (my family had spent four years abroad) and this was considered sacrilege. In the opinion of the other students Westernisation meant superficiality and consequently a lack of commitment to serious theatre. To them I was always the outsider.

"During these two years my sole friend, philosopher and guide' was Alkazi. He was like a father figure. Till I joined N.S.D. my creativity had been flowering but in rather haphazard directions. Under Alkazi's guidance I began to feel a total sense of involvement in theatre and was able to concentrate on narrowing my activities towards a goal.

"At first Alkazi urged me to train towards the direction of plays. He felt that my background of art, literature and psychology would be an asset in coping with the complexities of direction. Also, since I had lived abroad for four years my Hindi accent wasn't exactly what it should be. But somehow from the beginning I knew I wanted to be on the stage and not behind it. I was prepared to work hard at diction, to practise speech for hours. Finally I managed to achieve my ambition, and here I am, an actress.'

After graduating from N.S.D. Neelam spent a year travelling with a touring company staging performances based on folklore. In 1976 she got married and settled down in Bombay where she formed a theatre group called Yavanika whose first performance was an adaptation of Strindberg's **Miss Julie**, with Neelam in the lead role. Today the group has changed its name to Majma and includes such personalities as Naseeruddin Shah, Om Puri and Rohini Hattangadi. "As in many theatre groups we have a highly strung relationship. There are times when each of us feels he is being used by the others. Yet all of us realise that we are inter-dependent and could not function on our own. Serious theatre is not just an ego-trip for a few, but demands a complete sense of involvement. And we do recognise that just as each screw is vital to the performance of a machine, so also each of us is playing a role that is rendered meaningless except against the backdrop of a collective project.'

Cast in a new rôle...

star & style

The Size: Everything about Star & St
is new from the New Year. Your favou
film fortnightly is now in a strea
lined new size. Trim, handy a
stylish Star & Style brings y
more pages of exciting readi

The Content: Scintillating s
features. Exclusive intervie
Interesting readers' forums. N
reader-oriented features. To keep y
in touch with your favourite sta

The Look: Star & Style is n
so much easier on the eye. W
new inks, new type fac
colourful blow-u
Star & Style gets a gloss
lo

Star & Sty
—a sizeable chang

Incentive

SHASHI & JENNIFER KAPOOR

A very different filmi couple

N. Bharathi

Photograph : Girish Shukla

In the last twelve months or so, all Shashi Kapoor could talk about were his theatre in Juhu (in memory of his father Prithviraj Kapoor) and his first production "Junoon". Both projects have been completed.

Prithvi Theatres, which recently opened in Juhu, quietly, without any publicity, was to have had a terrific inauguration, according to Shashi's original plans. Wife Jennifer's father was to have brought his theatre group down to Bombay to stage his new play on the opening day. But Jennifer is quite glad that Prithvi Theatres opened without fanfare. "The first show of my father's new play plus the excitement of opening the theatre would've made me a nervous wreck."

Jennifer, who was once a part of her father's theatre group, has been cut off from active participation in theatre activities in the last 20 years. But she still feels very strongly about the theatre. As she pointed out, she could have coaxed Shashi into laying out everything for her so that she could dabble in stage acting whenever she felt like it. But that's not how Jennifer sees the theatre. To her, working with a group of dedicated theatre enthusiasts is the real thing. In fact, Jennifer would even go to the extent of saying that a play needs no formal theatre. "We can perform anywhere — on the fields, on the roads, in any little space that we can get. Once, we even performed on a billiards table!"

While Shashi dreamt of building Prithvi Theatres, Jennifer was against the idea of having a bricks-and-cement hall for any play. Still, as the dream continued to shape into reality, Jennifer fell in with her husband's plans and stepped in to supervise the construction. The result is a cosy theatre which is exclusively to promote and encourage any dedicated band of players (be they dancers, musicians or actors).

As Jennifer puts it : "It's more of a loss-making concern for us." The theatre is open to any company that wants to hire it for a show. Jennifer explains simply that the theatre is there to encourage any talent. **"It's for anything except wedding receptions!"**

Jennifer doesn't rule out the possibility of forming a small company and staging a few plays. Whether Shashi will join her on stage is, however, difficult to tell now. Here, in Bombay, it has always been the-atre to screen — never vice versa. "It's a question of confidence. When you haven't done something for a long time you tend to feel that you just can't do it. I spoke to Shashi about a play sometime back. He strongly feels that he won't be able to go back to the stage again."

There are stars and stars in the Bombay film industry. But not one of them has produced an off-beat film like "Junoon" or done so much to promote a non-profit-making scheme like the theatre. The accepted reason for Shashi Kapoor's indulgence in these activities is that he has a different wife — a wife who gets him to be different from the rest.

But Jennifer doesn't agree with that popular opinion at all. "I know that people feel I'm responsible for Shashi's decisions. Regarding the theatre, I have already told you that I was not in favour of a formal place to stage a play. Though people might think I'm responsible for 'Junoon', the fact is I came on the scene rather late. I wasn't a part of the film in its initial stages."

According to Jennifer, she is not the person who has made Shashi different from the rest. "He was **always** different. That's why I married him."

Unlike other star wives who keep away from their husband's work, Jennifer is very involved with "Junoon". But as she says, "I don't blame any wife who is not interested in what her husband is doing. 'Junoon' is the kind of project I could be interested in. But I couldn't be involved in something like 'Amar Shakti'."

Coming from a family that has its own stars (her sister is a television star), Jennifer doesn't frown upon gossip and spicy titbits that find their way into print. "An actor has a large audience of girls. They wouldn't want to know that he's happily married and not interested in any other woman. They would look for chinks..." Where Jennifer herself drawns the line is when the children are dragged into it. "We want them to enter the line without any hang-ups and complexes. If Kunu wants to have an affair with Zeenat Aman, the press has every right to report it, because Zeenat is a star. But if Kunu is going around with his classmates, then he should be left alone."

Where Shashi is concerned, Jennifer doesn't even bother to read the gossip about him. Or, when she does chance upon an item, she has a good laugh. Recently, there has been quite a lot of reference to Shashi and his secret affair with Shabana Azmi. There was also something about a Jennifer-Shabana cold war. When there is some item about a person Jennifer doesn't know too well, she finds it an embarrassment to clear it up. "But when it is someone like Shabana whom I know so well, it doesn't worry me at all. On the contrary, Shabana always has such lovely things to say about me that I tend to think of her as my best P.R.O.!"

Who's the different one? Shashi with his "Junoon" and unpublicised acts of charity or Jennifer with her refreshingly candid approach to life? Well, Jennifer is a different star wife and Shashi is a different star. And together they are a different film couple.

OF CABBAGES AND

Preparing dough from which the tasty Lijjat papads will be made. Work begins at 3.30 a.m.

Enterprising women are bringing the kitchen out of their homes. They are utilizing their culinary talent to bring good and cheap food to a wider public

BOMBAY

LIJJAT PAPAD

For 65-year-old Gulaben Hazare, senior member of the Shri Mahila Griha Udyog Lijjat Papad, the day begins early. By 5.30 in the morning she is hard at work, briskly packaging and sealing, weighing and labelling. Hers is a task requiring great vigilance; it is she who checks the quality of the papads brought in by the 300 women of the branch.

And yet even at this early hour, she is not the first to arrive. Ushaben and her colleagues have been there since 3.30 a.m. busy preparing the dough from which the papads are made. As you can see, activity here starts early.

Shri Mahila Udyog Lijjat Papad is a unique association. Started 19 years ago by a group of seven housewives in their spare time and with borrowed capital of Rs. 80, today it has 19 branches all over India and a yearly turnover of Rs. 3 crores. Apart from the original seven, today the association has 6,000 women members.

Since most of the women are married, so as to let their housework go on uninterrupted, most of the work of the association is done very early in the morning. A few members are responsible for the preparing of the basic dough, others for receiving, packaging and accounts. But most of the women come around five in the morning, give in the material they have made on the previous day, collect new dough and return home. On an average one woman can make seven kilos of papads in a day.

As Sudhaben, their Public Relations Officer, explained, women of any caste can become members. Before a woman can become a member she has to undergo a thorough medical check-up, and a visit is made to her house to determine its cleanliness and the quantity of sunlight available, as the latter is essential for the making of good papads. These checks are carried out regularly even after she becomes a member. After she signs the association pledge, for the first 15 days she is taught the technique of making papads and for this fortnight no money is deducted for any mistakes she makes.

All the women are paid Rs. 1.60 for every kilo of papads they make. The women themselves have opted for a compulsory savings scheme — 20 paise per kilo and when this amount exceeds Rs. 1,000 an account is opened in a bank.

It was under the presidentship of Mrs. Premkuvarben Davda, one of the original seven women and President of the association for 18 years, that there was a turning point in the activities of the association, namely, the adoption of a formal constitution and its recognition by the Khadi and Village Industries Commission, in July 1966.

The work of the institution is carried on by consensus. All decisions, major or minor, have to be based on consensus among the members and any single member's objections can nullify any decisions. All profit or loss must accrue to all members jointly and only they have the authority to decide the manner in which this profit or loss is to be apportioned among themselves. For instance, members of the Bombay branch this year decided to distribute the profit not in cash but by giving 8 gm. gold chains in turn to all members.

Despite its humble beginnings and the fact that few of the members have had any education, the association has grown quickly and spread out its activities. Shri Mahila Griha Udyog Lijjat Papad also markets cooking masalas and 'khakra'. With exports totalling Rs. 70 lakhs, it has cornered much of the home and international market. (Its maximum sales are in Bombay, followed by London.)

This speaks volumes for the courage and determination of the original seven who as a matter of principle never accepted any monetary donations. Today the association provides its members with loans upto Rs. 500 in times of need and offers school and university scholarships for their children.

No Indian meal is truly complete without a waferthin crisp papad, roasted or fried. Every summer the housewife used to spend long hours preparing the year's supply. Today she is saved all this effort. All she has to do is go to the nearest shop, any time of the year, and ask for a packet of Lijjat Papad.

Deepa Arora

SIR RATAN TATA INSTITUTE

The Sir Ratan Tata Institute is a socio-economic unit of the Stri Zarthosti Mandal. Set up in 1928, the Institute had a modest beginning, but today it is humming with activity and provides help to needy women.

Due to the effort of Mr. Navroji Patuck, the Stri Mandal was established to help women who were economically shattered by the bubonic plague that ravaged Bombay.

Nearly 400 poor Parsi and other women are provided with employment at the Institute. The Institute has its own premises through the kind donation of a building by Lady Ratan Tata.

The Institute has catering, confectionery, laundry, hand embroidery, machine embroidery and dress-making units. Besides, they have catering stalls at Bandra, Fort area, V.T., the Indian Council of Social Welfare and other places. The catering units provide employment to women.

A visit to the Institute makes one feel happy to see the exquisite art work turned out by women who are basically untrained and poor. The display section of the Institute is well kept with a good stock of children's and ladies' wear. There is also a display unit for confectionery and other food items.

In the confectionery unit all the items for sale are prepared in the morning. Menus are planned monthly to avoid confusion.

The pastry unit is one of the largest and busiest units. About 87 women work in it, making various types of icing, mixing flour, etc. The unit has electric and gas ovens and electric mixers. Women who work in this unit are given clean white uniforms with aprons and caps.

The hand embroidery unit specialises in 'Petit Point work' which is delicate, intricate and beautiful.

Each unit has trained supervisors, with years of experience at the Institute. Young girls are also taken as apprentices. All the workers get free food and transport. The workers are also covered by the Employees' State Insurance Scheme. Girls who come for training from outside Bombay are given hostel accommodation.

The Institute offers scholarships to poor girls to pursue a career. Many have utilised the money to study catering, nursing and other courses.

Kamala Kumar

CALCUTTA

CATERING BOOM

One of the new home industries flourishing in Calcutta is the catering services for domestic and social functions. Catering services for weddings were unknown in a community with the tradition of home-cooking for even mammoth-size dinners. But the break-up of the joint-family system and the economic stresses have made the catering business boom. Business luncheons, engagement and wedding dinners, even 'sradh' ceremonies are looking to the numerous catering services which supply food, crockery, cutlery and service.

Voluntary women's organisations in Bengal saw in this boom a means of giving employment to destitute women and took up the challenge successfully. The All-India Women's Conference, the Nari Seva Sangha and the

QUEENS

Saroj Nalini Memorial Association are successfully running catering institutes which supply home-cooked food and employ needy women.

The S.S.K.M. Polyclinic Canteen was started by the A.I.W.C. in 1977. The earliest one to be started by the A.I.W.C. (in 1951) is at the School of Tropical Medicine. All the canteens are popular because they supply good food. All the women employed are either widows or forsaken wives and this has given them a means to an honest and satisfying livelihood.

The All-India Women's Associations, Central Calcutta Constituency, started a canteen as early as 1961 with the dual purpose of helping destitute women to find employment and supplying home-cooked food to the staff of the Suklal Karnani Memorial Hospital (formerly the Presidency General Hospital).

Encouraged by the success of this canteen, the A.I.W.C. started another one at the Jawaharlal Nehru Hospital at Kalyani in 1975.

Suruchi canteen on Elliot Road, Calcutta, one of the projects of the production centre of the All-Bengal Women's Union, was started in 1969 with the object of rehabilitating some post-trainees of the inmates of the two Homes run by the Union. Suruchi specialises in preparing typical Bengali food, both lunch and snacks, and it is staffed entirely by women.

Tapati Mookerji

Canteen kitchen of the All-India Women's Conference at Beliaghata in Calcutta.

MADRAS

MAHARANI: A BYWORD IN PICKLES

It was the common interest they share that brought Mrs. Ruby Maliakal and Mrs. Susan Samuel together, and they have been together these few years in a very satisfying enterprise — the "Maharani" pickles. They began in a small way and soon found that their homemade pickles were relished very much. Now they export pickles to West Asia, the United States and other countries.

A variety of pickles, vegetarian and non-vegetarian, are made from a standard recipe and are guaranteed to last for two years. The partners claim that the pickles remain unspoilt though no preservative is added because they are made under very hygienic conditions.

Their factory in Nungambakkam, Madras, employs local unskilled labour on daily wages. Ruby and Susan see to it that the workers are clean and wear clean clothes An apron and cap are provided to each worker.

For pickles, seasonal fruits and vegetables have to be got in large quantities. Every day nearly 1,000 bottles are being packed. The meat, fish and prawn pickles are very popular. The two now plan to make curry powders and pastes.

According to Ruby, it was after her marriage that she seriously became involved in household arts and cookery. Soon after her marriage, she sent a couple of recipes to **Eve's Weekly**, and both won prizes. "Till then I was the laziest girl going." Susan has a post-graduate diploma from the C.F.T.R.I. in Mysore.

Ruby and Susan share all the work. When one looks after the accounts or administration, the other is in the kitchen supervising the production. There is no marked division of labour. They both understand each other perfectly. They are sure they will never break up.

How does this work affect the home front, since both of them are away from their homes for more than twelve hours a day and both of them lead a very active social life? Fortunately, the children have all grown up and are able to look after themselves. Ruby has two and Susan three. In fact, the children are their enthusiastic supporters and bring their friends also to help. Though their husbands miss them (they claim!) they understand the women and give them all the encouragement they need.

Encouraged by their success, Susan and Ruby have now started a snack bar near a college complex. And items like bhelpuri, chaat, sandwiches, hamburgers, ice-cream, appams and stew are very popular.

Enterprises like those of Susan and Ruby are worthy of being emulated. Not only do they get satisfaction out of exploiting their culinary talents, but they also provide employment to poor and needy women of the neighbourhood.

Susie Kuruvilla

DELHI

LITTLE SUCCESS

There are very few non-commercial catering institutes in Delhi giving employment to women. Various efforts made through the years by the Women's Food & Nutrition Council to start such institutes have not met with any success, either due to lack of government help or insufficient funds. The Council, which came into being in 1952 under the Presidentship of Dr. Sushila Nayyar, planned to supply clean, wholesome and unadulterated food to labour cafeterias, schools and departmental canteens. The main idea being to popularise non-cereal food as the country at that time was facing an acute grain shortage.

Mrs. Rama Gulati, an earnest social worker, who joined the Council as its organising secretary in 1963, took up the difficult task of managing these canteens. "To begin with, we were given the contract to run the Health Ministry cafeteria and I realised that with this service we could also provide work to some deserving women — as managers, supervisors and coupon clerks. Employing young girls in these jobs is not easy, as various complications can arise

Continued on page 23

Getting ready the ingredients for Maharani pickles.

Mrs. Rama Gulati supervising the cooking in one of the canteens of the Food and Nutrition Council.

AN ENCHANTING EVENING

Chakresh Jain

The Food and Folk Art Festival from Gujarat, organized recently in Bombay, provided a glimpse of the life, art and variety of that region

Occasion: "Toran" — Food and Folk Art Festival from Gujarat

Venue: Centaur Hotel, Bombay

Colourful torans decorated the entrance leading to the Festival scene. Gay Rangoli patterns in peacock designs and kalashas, with coconuts fringed with mango leaves, symbolising good luck, adorned the threshold. The fragrance of fresh flowers and scented agarbattis pervaded the atmosphere. All reflecting the mood of Gujarat. Charming hostesses in eye-catching traditional costumes added gaiety and warmth to the Festival.

A treasure house of crafts of great antiquity the Folk Art Museum drew large crowds. The intricately painted Sankheda jhoola formed the focal point. On view were attractive pataras, bandhanis, terracotas, quilts and blankets, bead and metal items and a host of other articles. Made with loving hands, passed down the centuries, unchanged. They reflect the skill and originality of the craftsmen endowed with an aesthetic sense and an innate love of colour and form.

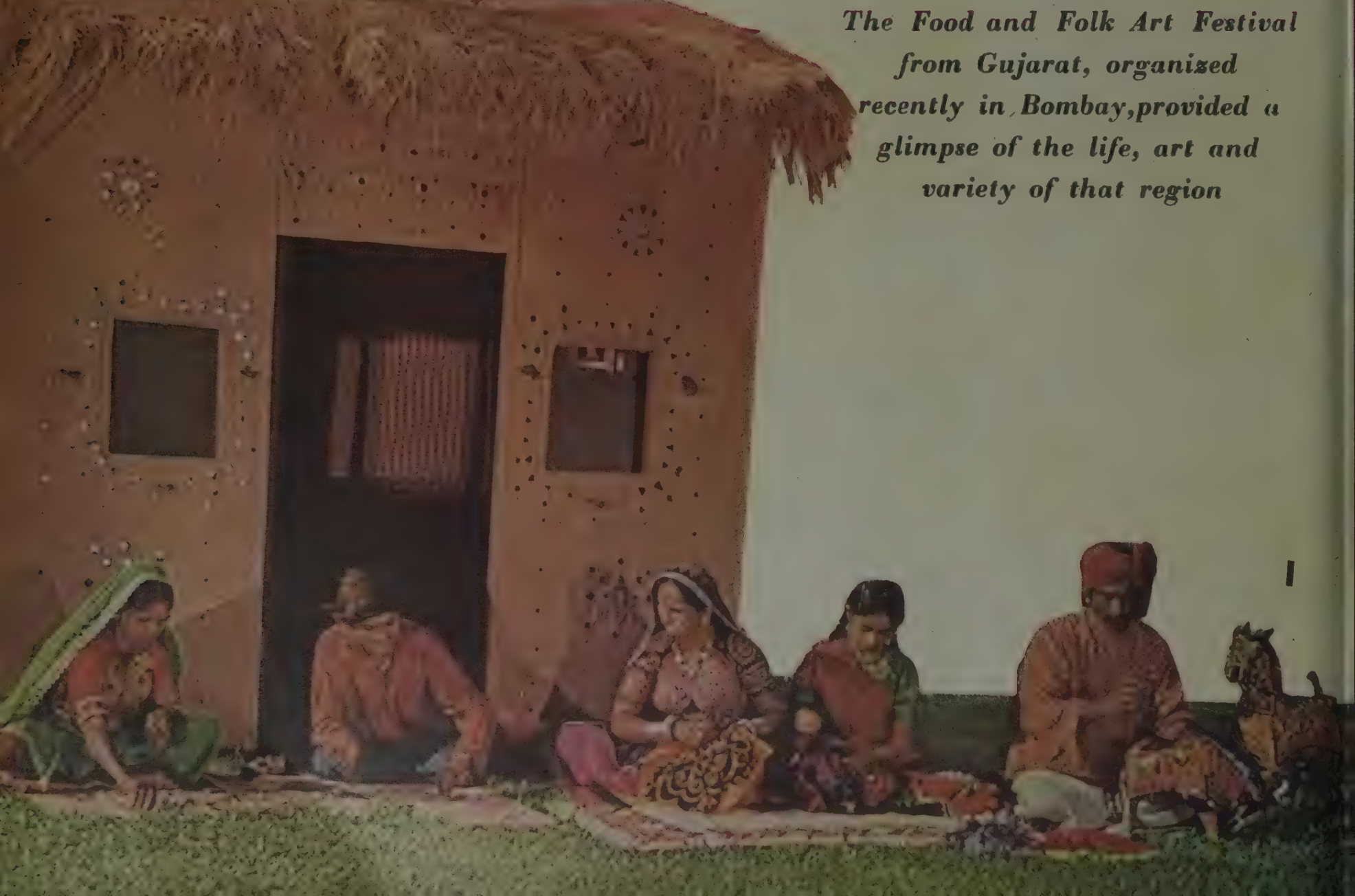
The Gurjari Bazar was a miniature wonderland. The crafts on sale included silver and lac items, wood carvings and inlay work, embroidered articles, copper and brassware — so steeped in tradition, so perfect in craftsmanship, so rich in colour and design ... yet so practical.

Captivating kaleidoscopic images.

The focus shifts. Out on the lush lawns was a little clay hut with a thatched roof — its wall decorated with mirror work motifs in folk theme. Outside this squatted the craftsmen demonstrating their skill in various crafts. With deft, patient hands they fashioned items of rare beauty. Imbued with an aesthetic urge that sees magic in the most mundane materials, they have been producing India's vibrant folk arts through generations.

The kaleidoscope shifts again. The poolside of the Centaur, where dinner was served, was brightly illuminated. The buffet table was tastefully laid out with tempting dishes. Chefs from Palanpur and Junagadh recreated the tastes of many meat delicacies; while the "Maharaj" from Surat prepared delicately spiced vegetarian cuisine.

On one side was a huge dais all set for a feast of dance and music. At the ecstatic beats of the drum the dancers appeard — gliding through complex dance patterns. There were breathtaking acrobatic feats. Forming human pyramids, they moved swiftly and rhythmically in circles. A truly fascinating spectacle! These were the Adivasi dancers from the Dang region of Gujarat. Then followed Garba and Ras — their repertoire based on mythological episodes and folklore; and the Nagara Vadan accompanied by the shehnai played by an 82-year-old village musician. The finale was the Dandiya Ras, with audience participation, drumming



2

3

up excitement and fun. And with that a very thrilling evening came to a close.

* * *

Mrs. Shakunthala Jagannathan, Director, Government of India Tourist Office, Bombay, and Miss Fauzia Hussein of the Centaur Hotel deserve kudos for this Festival (held in the first week of November), organized in co-operation with the Government of India Tourist Office of Bombay, the Tourism Corporation of Gujarat and the Gujarat State Handicrafts and Handloom Development Corporation.

1. Handicrafts is a way of life with the Indian craftsmen... forever creating objets d'art having a universal appeal.

2. Charming hostesses in typically Gujarati attire welcome the guests.

3. Savouring sumptuous dinner served in thalis... the Gujarati delicacies are varied.

4. The Adivasis performing the Dangi Nritya... an instinctive love for music and dance.

4

THE WELL-ADJUSTED CHILD

PART TWO
Of A Four-Part
Series On Personality
Development In The Child

The parents' attitude to a child and child-rearing, even before the child is born, can have an effect on the subsequent development of the child's personality

Sarojini Welch

(In the first part (Dec. 23) of this series of articles the author outlined the basic concepts of Transactional Analysis. In this part she traces the over-all development of personality from conception through childbirth and the oral stage.)

CONCEPTION AND BIRTH

In my opinion, personality which is made up of physical, emotional, mental, environmental, intellectual and spiritual aspects begins to develop even before conception The attitudes, and beliefs of parents with regard to a child and child-rearing have a great deal of effect on the personality of the child. For example a couple believed that they should have a boy as their first born. Even before conception they talked in terms of "When our son comes," etc. However, a girl was born. The parents were disappointed. The girl as she grew experienced sadness due to the rejection which, though not verbalized, was still there.

If the pregnancy is planned, the parents are eager for the baby. The mother continues to get positive strokes through attention and care. This has an effect on the baby's physical and psychological development. All the messages she gets from then on are "We wanted you," "you are important," etc. and the child grows up as an O.K. person.

The birth messages or the words said at the time of the birth of the baby are very meaningful and have an effect on the feelings, thinking and behaviour of the child. During a session in Personality Development, a group was involved in an exercise in which the participants passed around a small pillow, fantasizing it to be a new-born baby and then saying the words that may have been said at the time of their birth. Several significant remarks were shared and the people saying them became aware as to how they had let such remarks influence their present lives. For example, Meena said, "I was crying a lot when I was born. When the nurse brought me to my mother, my mother disregarded my crying and said what lovely dimples my daughter has". Meena continues to have a very warm and close relationship with her mother, knowing that her mother loves and cares for her from the day of her birth. In contrast, Shabnam who is a fourth girl in the family held the pillow and said, "Oh another female child!" This was said by her mother at the time of Shabnam's birth. This was repeated in words as well as treatment several times. As a result, Shabnam decided very early in life to act like a boy. She did not protest when her hair was cut short or when she was made to wear boy's clothes. To this day Shabnam is rejecting her feminity in many ways that are emotionally unhealthy and continues to please her mother by doing "boyish" things. Some mothers talk about the trouble they had at the time of childbirth or some illness they developed at the time of delivery. The child then begins to feel guilty about causing trouble to the mother and feels responsible for her ill health. We had one such person come to us for treatment who was 32 years old, mother of two children and yet when her mother got a headache she felt she had caused it.

For nine months the infant has enjoyed the warmth and security of the mother's womb and the steady rhythm of the heartbeat and breathing. At birth he experiences the trauma of the loss of this structure, rhythm and security. It is important at this time to hold the baby close and help him to restore his sense of security. Later on, the stories told to him about his birth may make an impact on him which will influence his decisions. For example, Gopal remained extremely anxious when separated from his mother. On the days the mother was not well, he refused to attend school. He was told that when he was born, his mother became very ill and almost died. Gopal felt responsible for the illness and ever after that he became very guilty and anxious when his mother became ill. He had difficulty in staying and concentrating in school, as he was preoccupied with the thought and fear of his mother dying. In a therapeutic experience Gopal gave up his guilt and being responsible for his mother's illness. He was then able to be comfortable when separated from his mother. Parents establish a strong healthy relationship with the child if from the time he is born they hold him warmly and help him to feel he is wanted and loved and at the same time give him the message that he is O.K.

The Oral Period: the next stage of development is the oral stage.

UNICEF / T. S. Satyan

ABOVE: The birth messages or the words said at the time of the birth of the baby are very meaningful and have an effect on the feelings, thinking and behaviour of the child.

RIGHT: A baby needs positive strokes through attention and care. They have an effect on the baby's physical and psychological development.

During this period or parental feeding period, the infant establishes a symbiotic relationship with the mother. He becomes aware of her smell, eyes, warmth of the body and touch of the skin and begins to depend on her for her response to his activities. He cries and the mother picks him up, feeds him when he is hungry and changes him when he is wet. This is how he forms associations with doing things and solving problems, thus making script decisions. If the mother continually anticipates the needs of the child so that the child does not have to express his needs, or if a child's signals are responded to too quickly, he will decide, "I do not have to work hard to get what I want." If he has to cry and cry

and still not be responded to, he may decide, "I will try and try and never make it." He may withdraw to avoid further disappointment.

During my training at the Illinois Neuropsychiatric Institute, babies as young as five or six months old were brought with digestive problems. In taking their psycho-social histories, I discovered that they were neglected from birth and were getting the message "You are not important". Crying would not bring them the attention they wanted; therefore, they developed digestive disorders to get attention, when physically there was nothing wrong with them. Constant holding and giving unconditional positive strokes helped cure the physical condition.

Children who have emotional problems during the oral period may later on show some behavioural pattern which they have developed in order to get the attention they want. They are either very relaxed about what

UNICEF / T. S. Satyan

ABOVE: It is important to give the child the message that he can think, do things and solve problems.

RIGHT: Parents establish a strong, healthy relationship with the child if from the time he is born they hold him warmly and help him to feel he is wanted, giving him the message that he is O.K.

they achieve or very anxious about achieving, and giving up with the fear that they will never make it. Sometimes they develop negative behaviour to get the attention they want. If parents and teachers are aware of such script issues, they may help the child by saying, "It is O.K. to think and get what you want in an appropriate way". Or, "you are supposed to ask for what you want and need".

The child experiences some emotional stress during the weaning process and learns about the "Reality Principle". He begins to perceive that he is growing away from the parent. The sudden change to bottle or cup feeding, some of the cruel ways of sending the child away from the mother, pinching the child or applying bitter neem leaves to the mother's breasts, loss of physical contact, may lead to feelings of frustration, loneliness or anger due to the rejection he may perceive. These feelings may then become persistent, unpleasant patterns that he may carry throughout his life. We now have a 25-year-old man in treatment with us diagnosed as schizophrenic. He was suddenly weaned at the age of seven months and felt abandoned by the mother who had to be hospitalized for a long time.

This person is now in therapy, being held, stroked and given the message that he will not be abandoned. With the treatment he got from his parents he had incorporated in his own P ego state that he was not O.K. His parents came first and the world was not an O.K. place. In his C he was scared. When life got difficult, instead of coping he gave up and went crazy, thus forcing people into taking care of him. After two years of healthy parenting this person has now returned to normal life. The message in his P now is "I am O.K. I am important and the world is an O.K. place". In his C he is confident and not scared.

In infancy the child depends on his mother or mother substitute for the functioning of P+A., as his own P+A are not fully developed. He is born with the basic potential structure which he gradually develops as he interacts with the environment. Until then his mother provides him with what he needs. In the following article, we will discuss how the child develops his own P and A and depends less and less on his mother for the functioning of these ego states. Until then it is important that the child experience conditional and unconditional positive strokes and the negative strokes be given only for the learning and growing experiences. It is important to give him the message that he can think, do things and solve problems. In the oral period a child can learn that crying will bring mother to him and will take care of him. This pat ern then is utilized for further problem solving situations.

To be Continued

Jagdish Agarwal

OF CABBAGES AND QUEENS

Continued from page 19

later on. Either the customers start misbehaving or the girls themselves get involved with someone or the other. So I decided to employ middle-aged needy women only." These women, she feels, are not very difficult to train and are usually honest and conscientious workers.

Mrs. Gulati, with the backing of the Food & Nutrition Council, had not bargained for any obstacles in her drive to start more such cafeterias and canteens in Delhi but her efforts were often foiled by vested interests. "The government did not give us any grant or premises to open our own cafeteria and our efforts to help the running of canteens in big private enterprises often met with lot of hostility. The S.T.C. chairman invited us to run their canteen, but the staff was so hostile that we had to close it down within a year. Here we had even tried to employ women to serve the food, but it was of no use. Then we got a contract to run the canteen in 'Khad Bhavan' in D.C.M. and here we worked for six years. But even this enterprise had to be given up as it became difficult to fight against vested interests operating within that organisation. So at present, we are running only the Voltas canteens. This is the only management which is very helpful."

Mrs. Gulati has now been made Convener of the committee to run a canteen for the children studying in Lajpat Bhavan, in South Delhi. She has employed two women there, one as cook and the other as manager. Rama feels that having women as managers and supervisors is of great help if one wants to serve unadulterated and clean food, as women generally do not indulge in cheating or stealing of any kind.

"Our Council is ready to help organisations willing to give us a contract and we guarantee clean and nutritious food in return. But they must come forward themselves."

After having been frustrated in her efforts to get some place to start a proper canteen, Rama decided to do whatever she could in her personal capacity To begin with, she got a place in a factory in a suburb of Delhi, but could not run it for long as the response was not encouraging. So she decided to open a place in the city itself and has just managed to acquire a good place. "I have employed one woman as manager at present, but I want to give jobs to more women once the business picks up."

PARTY FAVOURITES

Dinoo Vacha

BACK SKIRT NO. 2

MEASUREMENTS :

Back waist length = 40½ cms to 41 cms. Bust = 87 cms to 92 cms. Waist = 67 cms to 71 cms. Hip = 92 cms to 95 cms. Length of skirt from natural waistline = 110 cms for maxi, Midi = 67 cms. Width at the bottom = 102 cms for maxi, and 77 cms for Midi (for half front).

MATERIAL :

Printed or plain jersey, polyester, raw silk or any printed cotton.

MATERIAL REQUIRED :

92 cms width = 3½ metres with

Trace out all the paper pattern pieces No. 1, 2, 3, 4 & 5 separately on a tracing paper. Increase the length of the skirt to the required length of a maxi or midi. Cut the Front No. 1 placing on fold of fabric and Back No. 2 on selvedge side, leaving 1½ cms seam allowance on top, side and 5 cms at hem. Gather upper edge of Front skirt at centre by 11 cms to fit the Bodice Front. With right sides of material facing, stitch the darts and centre seam at Back skirt, leaving zipper allowance. Press seams open. Similarly with right sides together, stitch the side seams of Front and Back skirt. Press seams open. Cut the two pieces of the Bodice Front, leaving 1½ cms seam allowance on all sides. At neck, leave selvedge edge of 3 cms. Stitch darts and join the two pieces at centre front. Turn the neck edge and hem stitch. Gather the armhole edge between the dots to measure 14 cms. Similarly, cut the two pieces for Bodice Back leaving 1½ cms seam allowance on all sides. Stitch darts. Cut a 4 cms broad facing for Bodice Back. Machine the facing and reverse. Cut the two bands for halter neck on selvedge, 3 cms broad and 82 cms long, leaving ½ cm for seam allowance. Machine the bands on wrong side upto 66 cms and reverse the band. Now attach the remaining unstitched band to front armhole side. Invert on the wrong side and hem stitch. Machine the two Front and Back bodice at side seams. Press seams open. Attach the skirt to the bodice and machine. (Check the below bust measurement). Insert the zipper and stitch in place. Sew a hook with a corresponding eye on top.

Lastly, turn in the hem allowance to the required length.

Zipper at Centre Back

Seamline

Seamline

Zipper at Centre Back

BODICE BACK NO. 4

Continuation of Skirt Dart

Add 54 cms for (Maxi length) and 12 cms for (Midi length)

Foldline

From front side-seam 82 cms

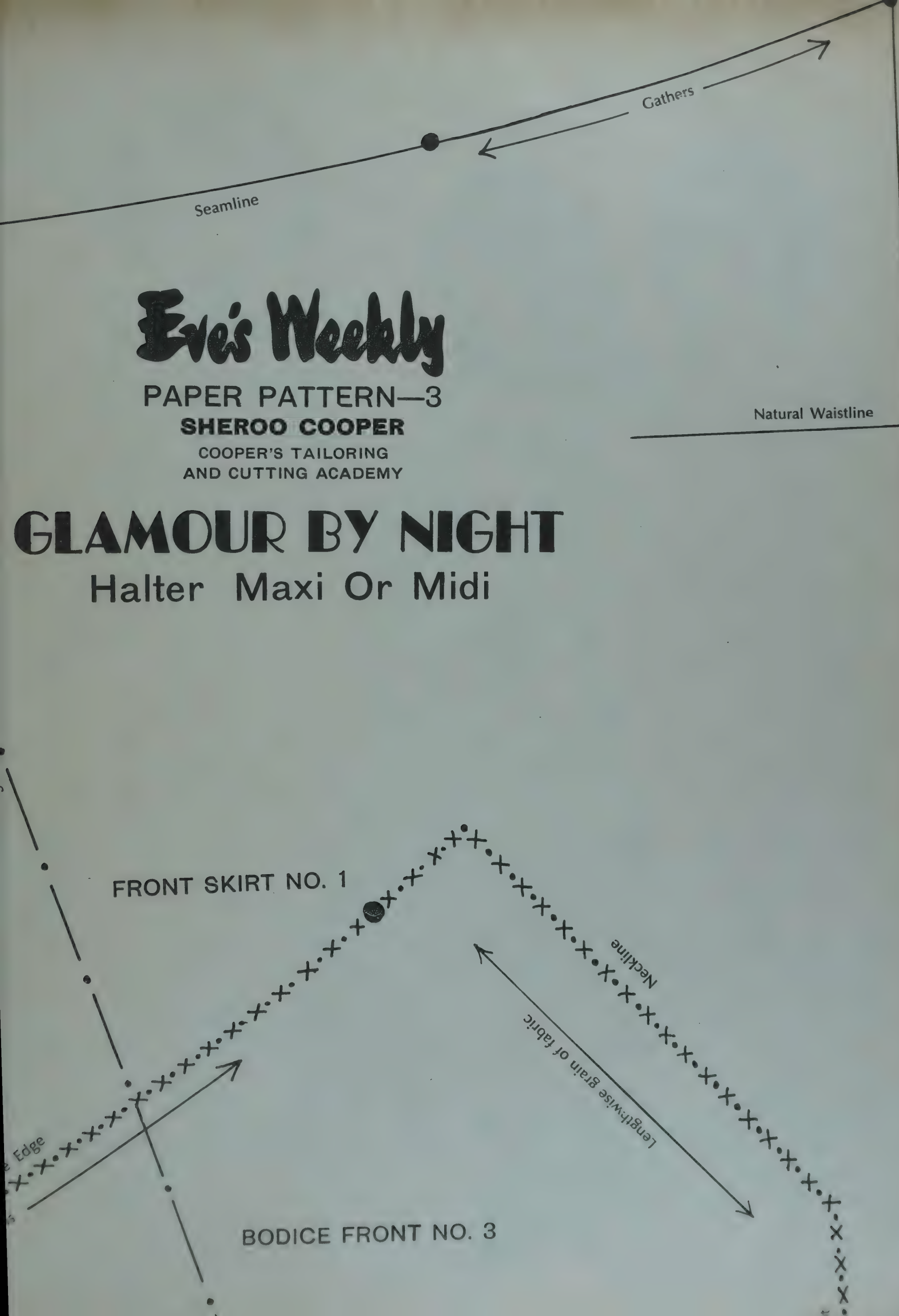
NECK BAND NO. 5

Seamline

Dart

Lengthwise grain of fabric

(Centre Front) Place



Eve's Weekly

PAPER PATTERN—3

SHEROO COOPER

COOPER'S TAILORING
AND CUTTING ACADEMY

GLAMOUR BY NIGHT

Halter Maxi Or Midi

Lovely dresses for party wear—children will simply love them—in short and maxi lengths—lace trimmed and embroidered and very easy to make.

YOUR WINTER HOLIDAY IS JUST A FEW HOURS AWAY

Every part of India promises you a thousand glorious delights. Accessible within just hours. By air.

NORTH

Kashmir, for the thrill of a winter holiday, and a variety of snow sports. Wing to Srinagar airport.

Simla, a delightful place in the hills. Nearest airport, Chandigarh.

Rajasthan, just your kind of place in the sun. Amidst haunting forts and citadels. Airports at Jodhpur, Jaipur, Udaipur.

SOUTH

Kovalam, a fabulous beach resort. With yoga and ayurvedic massage. Nearest airport, Trivandrum.

Mahabalipuram, the fabulous shore temple. Golden sands and blue seas. Madras, the nearest airport, also leads to Covelong beach.

Kanchipuram, the city of 1000 temples, is also known for its fabulous, rich, handwoven silks. Nearest airport, Madras.

EAST

Kaziranga wildlife sanctuary, where you can shoot pictures of rhinos from elephant back. Nearest airport, Jorhat.

Manas exhibits the most spectacular untamed wilderness and a wide variety of species in its wildlife sanctuary. Nearest airport, Gauhati.

Bodh Gaya, where Lord Buddha attained enlightenment. Around are pilgrimage centres—Rajgir and Nalanda. Nearest airport, Patna, 113 kms away.

Digha, golden sands and the cool blue the Bay of Bengal. A beach resort eas reached from Calcutta airport.

WEST

Goa, for endless hours by the sea and surf. An adventure that begins at Dabolim airport.

Bombay, gateway to Western India. A busy metropolis, humming with activity—an international airport.

Ahmedabad, with Mahatma Gandhi's Sabarmati Ashram and the mosque of shaking minarets. A blend of the medieval and modern. With a modern airport.

A short flight from anywhere

Indian Airlines takes you everywhere fast, modern fleet and a country-wide network.

Your travel agent will help you wit all arrangements.

Go place fly

Indian Airlin

Aces in the world of FURNISHING FABRICS

trishla

A treasure of furnishings for curtains, tapestry & bed covers— A dream land

amrapali • आम्रपाली

The seductress with its enticing colours & designs for furnishings— its love at first sight

A mini house for gems in furnishing cut pieces with a round the year sale

COMMERCE CENTRE TARDEO ROAD BOMBAY Phone: 372974

VISIT THE CLUB OF FURNISHING ACE

YOUR SEARCH FOR THE FINEST FURNISHING FABRICS ENDS HERE

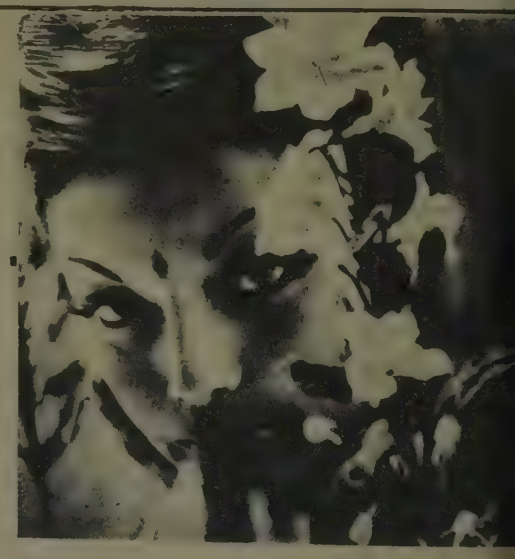
Now New range of VELVET, SUEDE AND FLONYL available.

A new dimension in fragrance...

★ JUVENA ★

Nearness

BODY TALC



Feel free. Because every tim a woman somewhere please herself with nearness a ma will love her for it.

Juvena for everyday of you life....

AT SHOPS AND STORES THROUGHOUT THE COUNTRY

GALAXY PRODUCTS

SUKHENDU/K/78

passing through

MASIE KWEE

A ROVING EYE, AND HAPPY MEMORIES

Young and charming Miss Masie Kwee, deputy chief reporter, the **Straits Times**, Singapore, a major English language daily, was on her first visit to India recently as guest of the Indian government.

"I had a delightful time in this country," she said on the eve of her departure. "People here are very warm and very hospitable, and when one is in a strange land the hospitality of its citizens is of great help. What surprises me most is the fact that nowhere does one read this important aspect of the Indian people. We often read of India's negative points like floods, famine and collection of funds by one or the other agency. No one ever writes about its wonderful people, its scenery, its beautiful cities. These aspects if highlighted properly, can help tourism a great deal. On my return to my country," she said, "I am going to write a few articles on this aspect of India for a popular women's magazine, as I think it is always a woman who decides where the family will go for a holiday. And I think my articles will encourage more people to visit India."

Miss Kwee started her career as a teacher and then worked in a hotel before she took up journalism. She says this is the only profession which has given her the most satisfaction. "Though I am in an administrative job now, where my main work is to go through the stories of other writers, I still try and take some time off to write my own articles. It gives me a tremendous sense of achievement. Journalism has greatly added to my general knowledge and I am now more aware of events around me than I was before."

Talking about the women of Singapore, Masie said that they were more modern than Indian women. "Women of Singapore are greatly influenced by the Western culture, in their way of dressing and in their life-styles. The rate of literacy is very high. It is very difficult to get domestic help these days, so most women give up their jobs after marriage to look after their families. But the government is doing its best to encourage these women to continue with their professions even after marriage. It has thought of a novel idea. All professional women, if they go back to work after marriage, are given tax relief. Government and semi-government creches have also been opened for the children of these women."

The family planning campaign, said Masie, has been a great success in Singapore. "One reason for it could be that ours is an island city and communications are very good. There are no inaccessible places. People are educated. Most of the campaigns, if executed convincingly, succeed. Now even in schools the children are taught the importance of a small family. But despite all this, people still crave for at least one son. No amount of education has been successful in removing the people's desire for a son."

Another important step taken by the government of Singapore in recent years has been to encourage vocational training.

Education interests Masie a lot. She enjoys writing about problems dealing with the education of children. "I know the basics of this problem and have got on-the-ground training in the subject. When I was teaching, I came across various problems such as having many children in one class, heavy academic curricula, parent-child-relationship, child-teacher relationship and parent-teacher relationship. Now by bringing these problems to the attention of the government I hope to help in solving at least some of them. The number of children in one class has been reduced from 40 to 30 now. The other problems are also getting more attention."

Masie has travelled nearly all over the world and has written articles covering a wide range of subjects. She has also spent one year in London as the representative of her newspaper. India was one country she was a little hesitant to visit because of all the bad things she had heard about it. She thought it would be dusty dirty and hot. "I am happy I decided to visit India," she said. "I have enjoyed my stay here and I hope to write at least three or four articles on India and its people".

J. K.

---

beauty bulletin

KEEPING SKIN SOFT AND MOIST

HAIRSTYLE FOR A LOW FOREHEAD

I have a low forehead. Please suggest a suitable hairstyle for me. I keep my hair short and have tried several styles, but I am not satisfied with them.

I apply face cream before retiring and leave it on throughout the night. Is this harmful?

V. B. (Panaji)

You should never wear a fringe as that will make your face appear even smaller. You need height and this can be achieved by sweeping hair up and back from the line of growth. Tidy hair-dos with off-the-face lines add height.

Readers often inquire how can the pores throw out waste matter when the skin is covered with cream and how is it possible for the skin to breathe. The skin can only absorb a certain amount of cream. After massaging it well into the skin, all excess should be removed with a tissue. By doing this the skin is left free to breathe.

DRY SKIN

I am 21 and my skin is dry. It becomes flaky during the summer months. Please advise.

C. N. (Delhi)

Inadequate natural oils and moisture are the causes of dry skin. If neglected it will chap easily and develop fine lines. You should supply moisture and lubrication and protect your skin from wind and weather.

Use a cleansing milk to clean — this is preferable to soap. But if you must wash it, splash your face with clear, cool water after removing make-up with a cream, when the skin will still be having a protective layer of oil.

Use a light-textured nourishing cream two-three times a week after cleansing your skin at night. This is essential during extremes of climate or when you are swimming.

Since your skin is short of moisture, a moisturiser is a must. Use it under your make-up. Never leave a heavy layer of cream on the face overnight. Within 15 minutes of application, the skin will have absorbed all it can. The surplus should be blotted off with a tissue.

You should use creams with oil-base, preferably with moisturising ingredients — these will keep your skin soft and moist.

WHAT ARE THESE TERMS

I have often come across these terms: allergy test, temporary rinse and conditioning hair. What are these?

H. R. R. (Hyderabad)

An allergy test is done on the hair prior to colouring to determine possible allergic reaction to certain colouring substances. It is made on a small patch of skin. This is also known as patch test or skin test.

Temporary rinse is a preparation applied to the hair after shampooing it to add colour to hair. The colour is deposited on the outside of the hair shaft and therefore it can be removed easily by washing with a shampoo.

Conditioning means to improve the texture of hair by imparting softness and lustre to it. This is done by the use of creams or oils

You just can't lose in

Thackersey Cottons

Cottons,
Voiles,
Poplins.
"Sanforized" and
"Tebilized."

THACKERSEY FABRICS — your natural choice

The HINDOOSTAN SPG. & WVG. MILLS LTD. Sir Vithaldas Chambers, 16, Bombay Samachar Marg, Bombay-400 023

PERSONAL CHOICE:

THE LATIN TOUCH

Italian cookery is remarkably well suited to the needs and tempo of present-day life with its easy-to-prepare spaghetti and macaroni dishes. It is the hot favourite of our hostess, MISS VEENITA SAWHNY, who excels in Italan cooking. Widely travelled over the Continent and in the Far East, she loves entertaining her friends with her extraordinary dishes. A qualified teacher of the Sogetsu School, Tokyo, she has had several exhibitions of dry flower arrangements. She is a talented landscape painter, paints on fabric and is also a

CANNELONI

FOR THE PAN CAKES:

200 grams plain flour
1 tsp. salt

FOR THE STUFFING:

½ kg minced meat
2 medium size onions
1 bay leaf
8 pods garlic (minced)
2 cloves, crushed
2 cardamoms
1 tbsp. salt
1 tbsp. chilli powder

FOR THE TOMATO SAUCE:

1 can tomato puree
6 pods garlic, crushed
2 medium size onions
1 cinnamon
1 bay leaf
1 tsp. salt
1 tbsp. sugar
2 cubes cheese

Mix salt with flour. Heat slightly. Add water and knead to make a soft pliable dough. Keep aside.

Saute onions and garlic till brown. Add cloves, cardamoms and bay leaf. Stir for a while and add the minced meat, sprinkle salt and chilli powder. Keep stirring over low fire till meat is reddish brown. Add a glass of water. Cover and cook till meat is tender for ½ an hour. Fry garlic till brown. Add onions and cook till tender. Add cinnamon and bay leaf and pour tomato puree on top. Cook for a

sugar. Cook till puree thickens. Remove cinnamon, cardamoms and bay leaf. Keep the sauce aside.

Now, roll out the dough into medium thin rounds (approx. 12) and dip in boiling water with a tbsp. of oil. Cook for a minute and remove when the pancake reaches on the surface. Repeat with all 12 pancakes.

Fill each pancake with 2 heaped tbsp. of the minced stuffing and roll up. Arrange the pancakes on a shallow greased baking dish. Pour tomato puree and sprinkle with cheese.

Bake in oven for 15 minutes. Remove and serve hot.

FETTUCCINE A LA CARCERATA

1 can mushroom
2 medium size onions
2 tbsps. flour
1 glass milk
½ glass chicken stock
2 nutmegs
Egg noodles
Salt, pepper, chilli powder to taste
2 cubes cheese
6 rashers ham or bacon

Rinse and drain mushrooms and cook in 2 tbsps. butter for 3-4 minutes. Peel and finely chop onions. Cook in 2 tbsps. butter till tender. Stir in flour and cook for 1 minute, over low heat. Remove from heat and gradually blend in the milk and stock. Return to heat and stir continuously until sauce comes to a boil and begins to thicken. Add seasoning and nutmegs. Reduce heat and continue cooking over very gentle heat for 10-15 minutes stirring frequently. Now add the cooked mushrooms to the sauce. Mix well and keep aside.

Cook the noodles in boiling salted water until tender, drain and rinse well. Melt 2-3 tbsps. butter in a pan and toss in the egg noodles. Fry till crisp. Remove and arrange on a serving dish. Pour over the prepared sauce. Sprinkle liberally with cheese and chopped bacon or ham.

DESSERT A LA BOMBELLI

FOR THE CAKE:

2 eggs
2 tbsps. sugar
1 tsp. baking powder
2 tbsps. flour
Butter

FOR THE CHOCOLATE SOUFFLE:

2 tbsps. chocolate powder
3 tbsps. sugar
2 egg yolks
1 tbsp. custard powder (optional)
½ glass milk
1 envelope gelatine
2 egg whites
½ lime juice
cream (optional)
1 can peaches or mixed fruit

Whisk the egg whites and sugar till stiff. Add egg yolks and baking powder. Fold in the flour gently.

Pour the mixture in a buttered cake tin and bake till golden brown. Remove and cool.

Soak the gelatine in 2-3 tbsps. water and melt over fire for 5 mins. Allow it to cool slightly.

Mix the chocolate powder, sugar, egg yolks and custard powder. Gradually blend in milk, stirring over low heat frequently for about 15 minutes. Cool slightly. Add gelatine.

Take a tray of ice and allow the chocolate mixture to half set on the ice. Stir in fresh cream and ½ lime juice. Beat the egg whites with sugar till stiff. Fold ½ the quantity in the chocolate souffle and keep the other half of the merangue for decorating the desert. Now cut the cake into 1" long slices. Take a ring jelly mould and arrange slices at the bottom and all round the tray. Pour half-set souffle in the mould, covering the cake strips. Let it set in freezer.

When set, remove and turn the mould upside down on a serving dish. Fill hollow centre with mixed fruits.

Decorate with fruits and merangue squeezed from a piping bag.

Some complexions just never grow up!

Pears—the original glycerine soap

Give your skin the gentle care of Pears. A century of soap-making experience goes into every transparent tablet. Pears is so mild—and so pure, you can actually see through it.

Pears keeps your skin young, innocent.

A Quality Product by HINDUSTAN LEVER. LINTAS-PS.57-152

GALUPTZI
(STUFFED CABBAGE LEAVES)

1 large cabbage
1 can tomato soup
Salt and pepper to taste
2 tbsps. sherry (optional)
Chopped parsley

FOR THE FILLING:

3/4 kg minced beef or mutton
3 medium size onions
8 cloves garlic
1 tbsp. salt and pepper
1 tbsp. red chillis
2 beaten eggs

Remove 10 well-shaped leaves from the cabbage. Wash and drain. Plunge them into boiling water to tenderize slightly. Keep aside.

Peel and finely chop the garlic pods and onions. Heat 4 tbsps oil and fry garlic and onions till golden brown. Add the minced mutton and cook till reddish brown. Add seasoning. Add 2 glasses of water and allow the minced mutton to cook, gently stirring at intervals. Remove when the water dries up.

Place 2 heaped tbsps. of the prepared filling on each leaf. Fold sides towards the centre to cover the meat mixture and roll up each one to make a neat oval parcel. Bind together with beaten egg. Place in a shallow oven proof dish. Stir sherry in tomato soup and pour the mixture over stuffed cabbage leaves. Sprinkle with salt and pepper. Cook in a moderately hot oven for 45 minutes. Remove when done. Garnish with chopped parsley.

NEW GIFTS FOR OUR COOKERY WINNERS

Prize winners of our weekly contest will get in addition to the usual Rs. 50.00 cash prize,

1. A non-stick coated 7" Cake Mould from TRUPTI INDUSTRIES, Bombay, 2) A gift Hamper from WEIKFIELD containing Weikfield's Custard Powder, Jelly Crystals, Baking Powder, Ice Cream Mix Powder, Variety Custard Powder and Corn Flour and 3) A book "Delightful Chinese Dishes" by AROONA REEJHSINGHANI.

So, send in your original vegetarian or non-vegetarian recipes accompanied with a coupon to the Cookery Editor, Eve's Weekly, Bombay Samachar Marg, Bombay — 400 023.

recipes from our readers

Sumita Ghosh, Calcutta.

CHOCOLATE CAKE-STEAMED

150 grams butter
100 grams cooking chocolate
2 eggs
1½ cups milk
2½ cups flour
4 tsps. baking powder
4½ tsps. sugar
¼ tsp. salt
15 nuts, (broken)
600 ml. water (4 cups)

Cream butter and sugar. Add to this the beaten eggs, flour and salt gradually. Mix very well. Dissolve chocolate in milk and pour into this mixture. Pour in greased separator and decorate with broken nuts. Cover the separators.

Steam for 20 minutes without pressure. Open and add two cups water in the cooker and close. Place on maximum heat. Bring to full pressure. Reduce to medium heat and keep for 30 minutes. Allow the cooker to cool gradually and open.

Mrs. D. Khan, Hyderabad.

DALCHA

200 grams Bengal gram dal
500 grams mutton breast (with fat)
¼ kg tender kaddu (lauki)
1 cup thick tamarind pulp
1 large onion
3-4 large ripe tomatoes
5 green chillis
1 bunch coriander
2 sprigs curry leaves
2 tbsps. oil
Salt to taste
1 tsp. ginger-garlic paste
1 tsp. chilli powder
¼ tsp. turmeric powder
½ tsp. cummin powder
½ tsp. garam masala
1 tsp. coriander powder

Cook dal in sufficient water till tender. Drain the excess water if any. Blend to a smooth paste. Heat oil in a pan. Fry the sliced onion for two minutes. Next add meat with ginger-garlic paste and powdered spices and fry without burning for a while. Add chopped tomato, coriander, whole green chillis, curry leaves, salt and dal paste. Blend well. When dry and well fried, add dal water if any and sufficient water to cook the meat. Cook till the meat is tender. Peel the kaddu, remove seeds and cut into thick long pieces. Add to dalcha and cook till just tender. Sprinkle garam masala and simmer till oil floats on top.

1 weekly winner

Mrs. Salma Basheer of Madras wins Rs. 50 for this week's best recipe, plus a non-stick coated 7" Cake Mould from Trupti Industries, a gift hamper from Weikfield and a book by Aroona Reejhsinghani.

MALAI CHICKEN

1 large size chicken
1 pint milk
¼ pint fresh cream (malai)
8 tbsps. ghee
5 big onions
4 eggs
10 almonds (optional)
6 cloves garlic
6 green chillis
½ inch piece ginger
6 red chillis
2 tbsps. butter
6 large tomatoes
Salt to taste

Grind to a paste almonds, chillis, garlic and ginger. Cut the onions fine. Cut the chicken into medium size pieces. Heat the ghee. Fry half of the chopped onions until golden brown Add about 2 cups of water to the onions. Put the masala paste, chicken and salt. Fry the chicken till it gets slightly brown and then add milk. Let it cook till the chicken is tender and the milk is absorbed. Add rest of the onions and the sliced tomatoes. Now flake the chicken. Butter a baking dish. Spread a layer of flaked chicken. Over this spread a layer of onions and tomato mixture, and lastly a layer of cream. Now break the eggs carefully over the last layer of cream. Put the dish in a moderately hot oven. Bake till the eggs are well set. Top the eggs with a little butter, salt and pepper.

Serve with rice or bread and tomato sauce.

Mrs. E. Sejwal, Calcutta.

FRITHATH CURRY

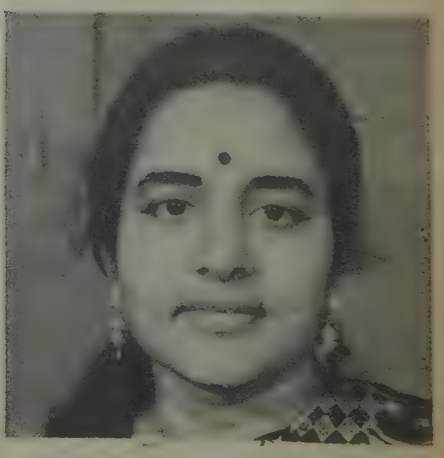
750 grams mutton, diced
1 tbsp. ghee
1 onion, chopped
3 pods tamarind
3 to 4 tbsps. vinegar
4 green chillis, halved
3 cloves garlic, sliced
1" piece ginger, sliced

TO BE GROUND IN VINEGAR:

½ tsp. cummin seeds
8 to 10 pepper corns
6 red chillis
2" piece turmeric
4 cloves
5 cardamoms
2" piece cinnamon

(above quantities can be reduced to the individual taste).

Fry the chopped onion, green chillis, ginger and garlic slightly in little ghee. Add the meat pieces. Cover and let it cook for a while. Continue cooking on medium fire and stir occasionally. When all the gravy in the pan evaporates and the ghee separates, add the ground paste. Cook till light brown and till the meat gives out a pleasant aroma. Extract tamarind pulp in vinegar. Add this to the curry with a little water. Simmer lightly for a while. Serve hot.



S. Geetha, Bombay.

CORNFLAKES CHEWY

150 grams butter
1 dtsp. honey
1 cup self raising flour
1 cup dry fruits
1 cup cornflakes
1 cup coconut, grated
½ cup sugar
1 tbsp. cocoa
A few drops of vanilla essence

Melt the butter and mix it with honey. Mix well all the dry ingredients. Add butter and honey and few drops of vanilla essence to the mixture. Mix thoroughly. Spread it in an eight inch square greaseproof tin. Bake in a moderate oven for 30-35 minutes.

COOKERY CONTESTANTS!

Revised Contest Rules

1. Each recipe must be accompanied by this coupon.
2. The author of each selected entry will be informed in advance and requested to send a passport size photograph of herself to be published along with her recipe.
3. The recipe must be original and not copied from a cookery book, a magazine or any other published material. The prize-winner shall have to sign a declaration to that effect before the announcement is made and the prize awarded.

Address your entries to the Cookery Editor, Eve's Weekly, Bombay Samachar Marg, Bombay-400 023.

THE LITTLE WOMAN

by Don Tobin

WON'T YOU COME IN WITH ME?
WHY SHOULD I? WE'VE ALREADY GOT A GARAGE -
GARAGE SALE
IT'S CRAZY - SHE'S GOT TO BUY JUNK FROM THEIR ATTIC TO PUT IN OUR ATTIC -
LOOK! I HIT THE JACKPOT!
A BOX OF ASSORTED POTHOLDERS .... A NEHRU JACKET, SIZE 48.... A THREE-LEGGED ROCKING CHAIR....
AND A MATCHED SET OF JELLY JARS! THIS IS MY LUCKY DAY!
I'VE TAKEN CARE OF MY CHRISTMAS SHOPPING FOR YOUR ENTIRE FAMILY!
!
L. WOMAN

© King Features Syndicate, Inc., 1977. World rights reserved.

A farm labourer got a wire from home. It was announced that his wife had just given birth to quintuplets. He decided it was time to look for a better paying job. "Tell me," said the employment agent at the firm where he applied. "Do you have any sales ability? Can you type, run a computer, or drive a truck?" Sadly he answered, "No." The interviewer asked, "Then what can you do?" He reached into his pocket, brought out the telegram and said, "Here. Read this."

* * *

A soldier received news that he had to go to war. His girlfriend sadly smiled goodbye as he left her behind for the front.

* * *

Pierre Davis asked Bill Ward, "How do you get so much life into your drawings?" Bill explained, "I hire models with hiccups."

* * *

She said: "I'm going to give you something good that starts with 'N' and ends with 'OOKIE'." Too late he learned it was a nice cookie.

* * *

The marriage broke up because of a sexy little b....,

HA HA world of laughter

the one she led him to believe she was before he married her.

* * *

The longsuffering husband threatened to leave his nagging spouse. She yelled, "You'll get a divorce over my dead body." He mumbled, "That's a justifiable reason."

* * *

Clem: "I refurnished my chicken house, and the hens love it."

Clea: "What did you put in there?"

CLEM: "A rooster."

* * *

Most women will tell you after making love that they've had only one other man. They seldom bother to add, "At a time."

* * *

During World War Two, a GI and his English girl were strolling down lovers' lane. As they walked hand in hand, the soldier pulled an orange out of his pocket and offered it to her. "Darling, I really can't accept it," protested the girl. "Oranges are so scarce in England right now that they're reserved for small children and pregnant women."

"That's okay, honey," said the GI. "You can take it now and then eat it on the way back."

* * *

"Sure, you were once my knight in shining armour,"

cackled the old woman at her spouse, "but that was before you reached the age of shrivelry."

* * *

Jimmy, aged four, had managed to swallow a halfpenny a penny, a threepenny bit, a sixpence and a shilling. The family doctor rushed him to hospital. Asked by the anxiously waiting family an hour after admission, how Jimmy was progressing, the doctor replied: "There's no change yet."

* * *

The teacher was telling the class of youngsters about the lawless days of the Old West "Did you know," she said "that Billy the Kid killed eighteen men before he was 21 years old?"

"Gosh," exclaimed one little boy, his eyes wide with wonder, "what make of car was he driving?"

* * *

"Have a good time at the party, daughter, and be a good girl."

"Make up your mind, Mother."

* * *

Compiled by George Fegradoe

BOOK REVIEWS:

THE DELIGHTS OF VEGETARIAN COOKING by Tarla Dalal. Published by G. U. Mehta for Vakils, Feffer and Simons Ltd. Price: Rs. 45.

As in her earlier books, the author once again emphasises simple, quick and fairly economical dishes. A helpful guide to the housewife who is stuck for ideas when she plans her vegetarian menus. Also, excellent ideas for those entertaining for the first time and down-to-earth recipes for those small family occasions, children's parties, and a special chapter on Burmese and Mexican cuisine — all vegetarian!

* * *

THE SNACK-TIME COOK-BOOK by Indra Khosla and Smiti Munwani. Published by H. G. Mirchandani for India Book House Pvt. Ltd. Price: Rs. 8.

As the title goes, it's a valuable gift to all those who enjoy snacky eating and also enjoy entertaining. It carries plenty of ideas for all types of parties, and the recipes are very simple, easy to follow. The combined efforts put in by Mrs. Khosla and her daughter Smiti will prove useful to the housewife with unexpected guests.

DELIGHTFUL CHINESE DISHES by Aroona Reejhsinghani. Published by Ganesh Sahai. Price: Rs. 10.

Another addition to her best-selling cook books. A new variation with a complete range of vegetarian and non-vegetarian Chinese dishes. It has detailed step-by-step instructions and the author has incorporated all the readily available ingredients in the market. The section on important hints is a useful guide for a beginner on Chinese food.

* * *

FROM KASHMIR TO KANYAKUMARI edited by Vimla Patil. Published by Rekha Sapru for Enar Advertisers Pvt., Ltd. Price: Rs. 30.

Here is a book which takes you all round India with its delicious statewise recipes. It has all the variety of Indian cuisine. There is also much practical advice on all those little problems in equipping a kitchen, on how to avoid disasters in cooking, basic Indian gadgets and above all a supplement on hotels and restaurants of India.

R. B.

ATTENTION PHOTOGRAPHY BUFFS!

Here is some additional time in which to send us your entries for our photography competition entitled "The Child of Today"

DEADLINE : JANUARY 31, 1979

MINIMUM SIZE : 5" x 7"

CHILDREN'S CONTESTS

Thank you for the overwhelming response to the drawing and essay contests for children. The winning essays will be published in the issue dated February 3, 1979, and the drawings in a later February issue to be announced shortly. The winners will be informed before the issue comes out.

ONCE AGAIN IN 1979

Eve's Weekly / sophistication boutique

ANNOUNCE

FASHION OF THE MONTH WIN-A-WARDROBE!

ALL PRIZES DOUBLED !

With the fantastic response from our readers to the Win-a-Wardrobe feature, we now give another chance to our readers to participate and win prizes worth Rs. 20,000 in the form of readymade garments.

Here's another chance for you to win a fabulous wardrobe from Delhi's exclusive boutique — SOPHISTICATION — that creates fashions with YOU in mind. Look out for this feature every month and start collecting the coupons published. Out of 12 coupons in the year, a minimum of 10 coupons collected will entitle the sender to participate in the draw to be held by Eve's Weekly around January, 1980 after the 12th feature has been published.

YOU MAY BE THE LUCKY WINNER of the fantastic prizes in the form of high-fashion readymade garments of your choice from **SOPHISTICATION BOUTIQUE.** 1st Prize — Wardrobe valued at Rs. 10,000, 2nd Prize — Wardrobe valued at Rs. 5000, 3rd Price — Wardrobe valued at Rs. 3000; PLUS 10 consolation prizes of outfits valued at Rs. 200 each. The garments available for selection are specially made for housewives, mod young women and children.

A grand fashion show will be held by Sophistication Boutique and Eve's Weekly around March 1980 at which the first three winners will be invited and presented. The winners will receive 1st class railway fare to Delhi and back plus Rs. 200 each for expenses.

Start collecting your coupons from **January 20, 1979** issue. A minimum of 10 coupons out of serial numbers 1 to 12 should be sent in one lot to The Editor, Eve's Weekly Ltd., Peraj Building, Bombay Samachar Marg, Bombay 400 023.

DO NOT SEND INDIVIDUAL COUPONS

The decision of the Management, Eve's Weekly Ltd., will be final.

Watch out for our feature in the issue dated January 20.

The Amul Baby Growth Plan

START RIGHT WITH **AMULSPRAY**

Remember, mother's milk is by far the best for baby. It is extremely difficult to substitute for breast milk, even in our day and age. Nature cannot be improved upon.

All mothers, therefore, should feed their infants at the breast as long as the quantity of milk remains adequate.

However, if your breast milk is not sufficient for baby, start him on Amulspray.

Why Amulspray?

- delicious
- easy-to-digest
- vitamin-enriched
- perfectly balanced
- dissolves easily

CONTINUE RIGHT WITH **BALAMUL**

Cereal with Milk

Baby's first solid food after 3 months along with Amulspray

When baby is 3 months old and growing rapidly, give Balamul along with Amulspray. Milk alone is not enough for baby's growing nourishment needs at this time. He almost doubles his birth-weight in 6 months and his brain achieves almost 80% of its adult growth by 3 years!

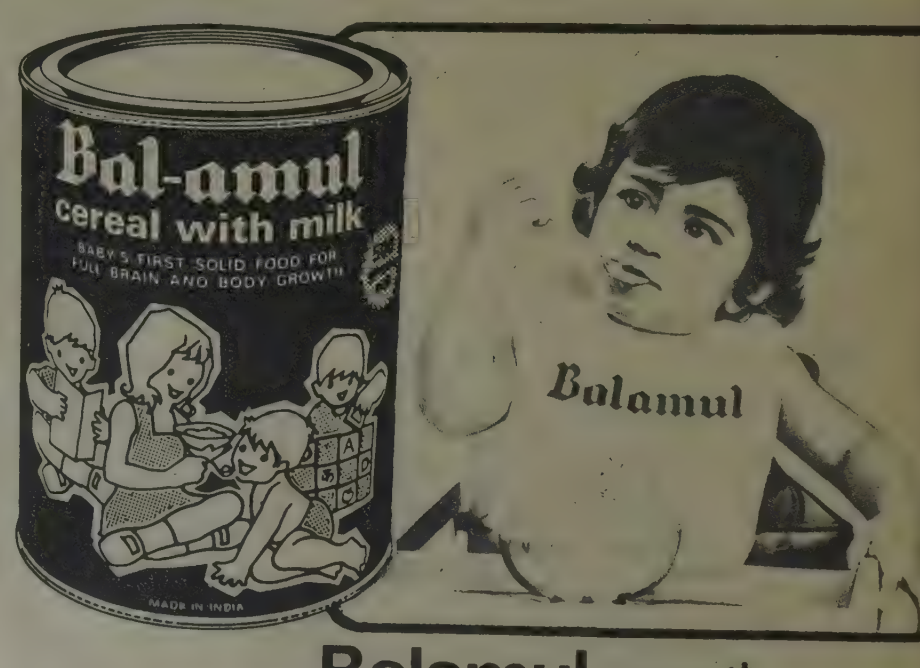
Why Balamul?

Delicious Balamul has everything baby needs to grow on and MORE

- at least 25% more protein than other branded cereal foods
- more calcium, Vitamin A and C
- pre-cooked in milk. Easy-to-digest
- mixes easily with other foods too: dal, mashed fruits, puddings
- Balamul gives TWICE the value for your money than other branded cereal foods

That's why more and more doctors prefer Balamul for baby's nutritional needs!

Amulspray
More mothers prefer it to any other baby food



Balamul growth
is growth
you can see

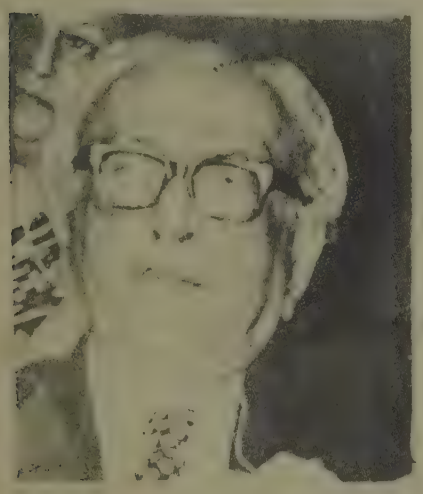
FREE Informative Amul Baby Book and Balamul Growth Record Booklet in English. Baby Book also in Hindi, Marathi, Gujarati, Bengali, Tamil, Telugu and Malayalam

Marketed by:
Gujarat Cooperative Milk

The stormy petrel of Maharashtra politics, **Mr. Jambuvantrao Dhote** is at his old game again. His satyagraha during the Nagpur bandh on the first day of the winter session of the Legislative Assembly in the city landed him in police custody. He refused bail when it was offered to him to enable him to attend the Assembly sittings. When he was allowed to attend the sittings under police escort, he stirred up a hornet's nest by alleging that the police had committed a breach of privilege only to malign him and other members of the Congress (I). The issue is yet to be resolved, but political watchers know that it won't be long before Mr. Dhote stirs another hornet's nest in the Assembly again.

* * *

One more honour has come the way of **Mr. M. C. Chagla.** The eminent jurist was recently awarded the 1978 award of the National Federation of



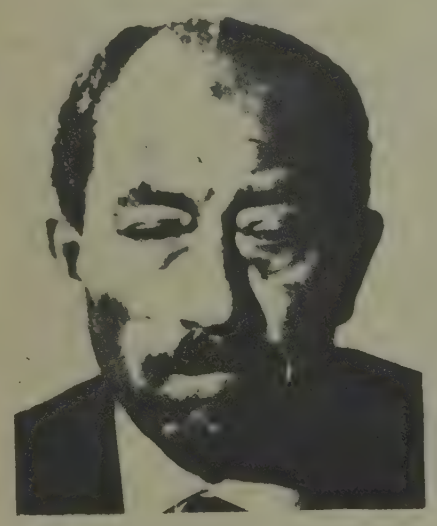
UNESCO Associations in India for his distinguished contribution to UNESCO objectives, particularly in the field of human rights, education and international co-operation. The award was presented to him on December 10, on the 30th anniversary of the Universal Declaration of Human Rights.

Those who are acquainted with Mr. Chagla's career and ideals will agree with Mr. L. M. Singvi, chairman of the federation, who while announcing the award said Mr. Chagla represented "the best elements in India's democratic traditions, legal culture, educational endeavour and secular synthesis."

* * *

President Anwar Sadat of Egypt is not quite sure about the effectiveness of the much publicized meetings he has had at Camp David with his fellow Nobel Prize winner Be-

of the talks, reports say, might result in Sadat's not attending the Nobel Prize-giving function in Oslo, Norway. Unconfirmed reports say that Sadat has decided to abstain from personally receiving his Prize, though the reports do not give any reasons for his decision. Whatever it is, the lack of enthusiasm shown by Sadat over the Peace Prize



only reflects his pessimism about the possibility of a major breakthrough in the peace talks with Israel.

* * *

Waiting for court decisions can be trying, and when one has been used to easy living, life in a prison cannot exactly be a happy experience. Little wonder that Pakistan's former Prime Minister, **Mr. Zulfikar Ali Bhutto,** is keeping "very poor health". The ex-P.M.'s wife, Begum Nusrat Bhutto, has in a statement to the Western press said that her husband's condition has become a matter of concern, specially because the "authorities are not providing him with necessary medical treatment."

Mr. Bhutto is languishing in the Rawalpindi jail awaiting medical aid and freedom. The case in the Supreme Court, appealing against the death sentence that was passed on him a few months ago, is in its closing stages, and a ruling is expected very soon.

* * *

Being an industrialist is enough of an occupation for most people who attain that status. But **G. D. Birla** is not one of the easily satisfied people and has interests in pursuing other careers too. At a recent function in London, a set of four volumes written and edited by Mr. Birla was released. The volumes, "Bapu A Unique Association" cover the period between 1924 and 1947, and include about 1,500 letters and a record of

prominent personalities of that period. Lord Noel-Baker, Nobel Peace Prize laureate, who released the volumes, was overwhelmed not only by his memories of Gandhiji but also by the contents of the volumes. He said they would be a boon to researchers everywhere, and thus be a contribution to history. Mr. Birla in his equally gallant response, pointed out how well-known Mr. Noel-Baker was in India, and added that the two people who most inspired him were Gandhiji and

Churchill who were alike in their sincerity, honesty and facile expressiveness.

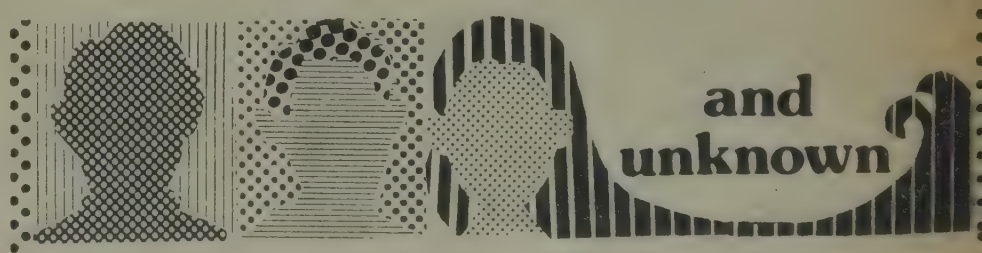
* * *

The mills of state governments grind slower than those of God. The Madhya Pradesh government is no exception. It has, after years of neglect, finally decided to honour **Sayed Haider Reza,** who is practically Madhya Pradesh's sole contribution to the international art scene.

Mr. Reza (58), Paris-based painter, was felicitated by the state government at a function on December 7. The government is doing much more than is customary in its felicitation of the painter, as if to make up for its past neglect. Besides presenting him with a plaque of honour it is also bearing Mr. Reza's travelling expenses from Paris and back, and putting him up as a State guest during his visit to his country. Mr. Reza, who is a contemporary of M.F. Hussain, won international acclaim after he moved to Paris.

* * *

Mrs. Tarakeshwari Sinha has obviously hitched her wagon to the wrong star—as the Samastipur by-election proved. After leading by a big margin through one-third of the counting, she lost in the final count. Mrs. Sinha is not unused to the bitter taste of defeat. The Samastipur defeat is the fourth in her political career. Of the three earlier defeats, two were in contests for a Lok Sabha seat and one for a seat in the Assembly. The Samastipur debacle, however has roused her suspicions that all is not quite above board. She has demanded a repoll in a segment of the constituency. Backing her claim is the fact that almost 20,000 ballot papers in that area were found without the counter-signature of the presiding officials. And considering the narrow margin of her rival's victory, Mrs. Sinha believes that the 20,000 unsigned papers played a significant role in determining the result.



A 25-year-old promise helped free Peiter Menthen, a war criminal who had been jailed for 15 years for the murder of Polish Jews during World War II. A Dutch court released Menthen on the strength of a promise of immunity given to him in 1952 or 1953 by the then Dutch Justice Minister, which the court held was valid despite the passage of years. Menthen, who is a millionaire art collector left the prison with his wife Meta shortly after the sentence was revoked by the court.

Compiled by Sathya Saran

The growing years are Calcium-Sandoz® years.

Even before a child is born, his teeth and bones begin to form. From infancy through the growing years, calcium is vital.

If your child does not get sufficient calcium at any stage of his growth, it could be too late. Start him on Calcium-Sandoz. Today.

Four tablets a day of Calcium-Sandoz provide essential calcium through the growing years and build strong teeth and healthy bones. Fortified with vitamins C, D, and B_{12}, Calcium-Sandoz tablets have a delicious vanilla flavour which children love.

Calcium-Sandoz—the world's best calcium developed by Sandoz in Switzerland.

Calcium-Sandoz®

For strong teeth and healthy bones

daCunha/CS/25

Treat your child's cold the same way you treat him.

Be firm. Be kind.

Rubex is a lot like you Strong and firm with the cold. Soothing and comforting to him.

The six trusted cold-relieving medicaments in Rubex (menthol, camphor, thymol, turpentine, eucalyptus oil, nutmeg oil) start to spread warm comfort and relief the moment you rub it on his nose, throat, chest and back. Rubex will soon clear his clogge nose and chest to let him breathe easy.

Between you and Rubex, he should be all smiles. Soon.

RUBEX

the powerful rub to relieve colds without irritation or stickiness.

rest/665/ACW

THE MIRACLE OF DIVI SEEMA

Continued from page 13

The DSSS is providing primary health services as well as a comprehensive programme of social services, including women's centres, mother and child welfare, adult education, balwadis and training schemes for workers. It has also started an agricultural service. In its own way, restricting its activities to Divi, this voluntary organization has provided a blueprint for the kind of services which would greatly benefit the population of these fishing and farming villages.

The keystone of the Andhra miracle is the restoration of economic activity. Hundreds of thousands of acres of land which had been covered with salt and silt even in January, two months after the tidal wave, were made cultivable in time for the sowing of paddy, contrary to all expectations. Nor did any remaining salinity affect the quality of the present crop, except in some areas. How did this happen? Nature completed the first vital massive leaching operation through the heavy continuous rains which immediately followed the tidal wave. They seem to have swept much of the salt back to the sea, before it could seep into the earth. Theories have also been advanced that the heavily packed cotton soil of the delta did not allow the saline water to penetrate beyond a certain depth, so the salinity remained superficial.

Leaching by the authorities, and further extensive leaching by farmers themselves, finished the job, and although farmers in the tidal wave area lost the pulses crop normally sown in December, they were ready for the next paddy sowing. Ploughing was the next problem because of the heavy loss of cattle. Here it seems farmers hired bullocks from their more fortunate fellow-farmers and the DSSS again stepped in by acquiring eight tractors which it hired out for ploughing purposes. Fertilizzer loans, loans for seeds, government nurseries for seedlings and provision of agricultural implements by government and voluntary agencies all combined to put the farmers back on their feet.

Fishermen too are back in business. Both farmers and fishermen survived the blackest period of two or three months through supplies and rations from the voluntary agencies and government. Twine for nets was supplied earlier on, and even before their boats were replaced many fishermen had started handcasting in the canals and tanks. Today most of the smaller boats have been replaced on a long-term loan basis, with a 50 per cent subsidy for fishermen in the tidal wave hit area, 25 per cent for the cyclone-affected villages. The boat-building yards of the Andhra Pradesh Fisheries Corporation are a hive of acitivity and boats of all sizes are under construction.

UNICEF / T. S. Nagarajan

A Mandopakala housewife in front of her newly built kitchen, decorated with rangoli for Diwali.

Voluntary agencies like CARE and UNICEF have played a major role in the rehabilitation of fishermen. New boats now line the creeks leading up to villages, nets are spread out to dry, the catch is as good as it used to be in villages like Zinkapalem and Gillikaladindi. In the evening crossing the Krishna by launch to return to Nagayalanka from Zinkapalem we see many bobbing lights from the line of fishing boats along the back. The pattern of fishermen's lives has been resumed almost as if nothing had intervened.

The economic development of the area should ultimately benefit from the disaster of 1977. For the government is in the midst of an extensive road-building and improvement programme which will connect every village with a main artery and make those main arteries wide enough for two-way truck traffic. The lesson of the disaster has not been lost and the situation where emergency relief could not reach some villages for days because of lack of communications will almost certainly not be repeated. But road-building in this soft delta area, and through the rainy season, is an expensive, complicated affair.

And what of the people a year after the trauma of death and destruction? While the sorrow and memories remain, the people have resumed their normal lives. There have been many marriages — wives who lost husbands have married men who lost their wives. Children who lost parents have been located by the intensive efforts of local authorities and housed in institutions, or returned to relatives who will look after them. Their rehabilitation must wait, but at least they are cared for. One no longer meets the blank look, the shocked rigidity one encountered everywhere in January. At that time there were no babes-in-arms in most of the villages. Now there are many. A year later new life has filled the vacuum.

(UNICEF Feature Service)

PAPER PATTERN—3

Sheroo Cooper

COOPER'S TAILORING AND CUTTING ACADEMY

GLAMOUR BY NIGHT

Halter Maxi and Midi

You'll look just right and very glamorous in this long flowing halter maxi. Easy and ready to sew, you can turn it into a midi, if desired.

MEASUREMENTS :

Back Waist Length = 40½ cms to 41 cms. Bust = 87 cms to 92 cms. Waist = 67 cms to 71 cms. Hip = 92 cms to 95 cms.

See the pull-out in this issue for the actual size paper pattern and instructions.

SHADOWS

Janaki Viswanath

SHANTI and I always loved each other. It all started in 1961. Shanti was eight and I was ten. The summer holidays had begun and Runaji's garden was full of luscious ripe mangoes. After we'd brought down half a dozen mangoes Shanti suddenly decided she wanted all of them. We argued and finally I ended the quarrel by pinching her. She went home crying.

In 1971 we got married. She was still in college and I'd just got myself an apprenticeship in a textile mill. We never had much money. Every day on the dot of five, I'd leave the factory and take a bus to her college. She'd be waiting for me at the gate. We'd walk down to Marina beach. We'd spend the evening strolling on the sands, hand in hand, letting the salty water wash our feet while the breeze kissed our hair.

Two years later, Shanti finished her degree and I got a promotion. We moved to a two-room flat in Besant Nagar. We didn't go to the beach now; we went to the movies on our motorbike.

Soon we had to stop our outings, for Shanti was expecting Mini. She'd sit in the balcony knitting baby socks while she waited for me to come home.

Right from the time she was born, Mini occupied a major portion of our lives. She'd topple the inkpot and with ink all over her look seriously at us. And if we gave her a stern look she would smile back enchantingly.

The first day Mini went to school she howled and created a big racket. I had to leave for the office, so Shanti waited in the school until it closed, so she could bring Mini home.

We moved higher up the social scale. I became General Manager in my firm. We shifted to a bungalow in Adyar. We owned a Fiat.

I had very little time for Shanti and Mini. I left for office when Mini hadn't yet woken up, and returned when she was asleep. Shanti would be waiting for me with sleepy eyes. Probably it was because I was tired and weary after my day at the office that I didn't notice the change in Shanti.

We didn't talk much those days. She'd serve me my dinner and I would quietly eat and we would go to bed.

My first suspicion that something was wrong was one day in early January, when I walked into the office canteen. I heard Shanti's name and walked up to the group sitting round their tea.

I smiled.

When they saw me, they started guiltily. One of them sniggered.

"Why do you stare at me like that?"

They shifted and avoided my eyes. The man who had sniggered laughed out.

My face burned. I pulled him by his shirt collar.

"Tell me, what are you laughing at?"

He just laughed and laughed.

I looked at the others. They stared into their tea-cups. I threw him back on his seat and stomped out of the canteen.

I couldn't concentrate on my work. I barked at my secretary and made the peon feel he should never have been born. What was it they had been discussing about Shanti? I had to find out. My secretary, Rita, knew all the gossip in town. I would ask her.

I buzzed the bell and Rita hurried in with her pad and pencil.

"Sir?" She had her pencil poised over her pad.

"Put that down!"

"Yes, Sir." She placed them on my desk.

"Rita, you must have heard the latest gossip. What is it that they are talking about my wife?"

"Sir?"

"You heard me," I said softly.

"I. . . I haven't heard anything."

"How many members in your family?"

"Six, sir."

"Are they all earning?"

"No sir. I am the eldest. My father's dead. . ."

"Being the only earning member, you wouldn't like to lose your job?"

Rita squirmed in her chair and her face had gone pale.

"No, sir."

"What are they saying about my wife?"

Rita took out a lace-edged handkerchief and wiped her forehead and upper lip.

"They say. . . Narain and she. . ."

"Who are they?"

"I don't know." She was terrified now.

"What else do they say?"

Rita only shook her head. There were tears in her eyes.

"You may go."

She collected her pad and pencil and got up quietly.

"I. . . I'm sorry, Sir."

She closed the door softly behind her.

Narain? Why Narain?

"Shanti, this is Narain. He is the junior engineer in our firm. My wife."

"She is beautiful."

"Oh, yes, she is," I agreed.

Shanti blushed and glared at me.

Narain monopolised the evening's conversation. He cracked jokes and recounted interesting anecdotes. I enjoyed myself while Shanti stirred her soup morosely.

Later that night I pounced on Shanti.

"What happened to your manners? A friend of mine comes home and you don't even talk to him."

"I didn't like him."

"Didn't like Narain? He's such good company."

"To you, maybe. I hated the way he stared at me."

"All men admire beautiful women."

"That was not the way he stared."

"Then how?"

"Vinay, you won't understand. His looks gave me a creepy feeling. . . as though. . . a lizard was walking up my spine."

"Don't be silly."

"That's what I said, you won't understand."

I went home early that day, and let myself in with my key.

The golden twilight cast shadows throughout the bungalow. I went through all the rooms. No sign of Shanti or Mini.

I changed into a cool set of jiba-dhoti and went to the sitting room and put on the lights. I moved to the sofa and flopped on it.

My head ached dully and I closed my eyes to ease the pain. I must have dozed off for when I opened my eyes I found Shanti's cool hand on my forehead.

"You're early," she removed her hand quickly.

"Yes."

"Shall I make coffee?"

"No, thanks."

She moved towards the door.

"Shanti!"

She stopped at the door and turned slowly.

"Where's Mini?"

"She's doing her homework." She turned again, walked out of the room.

I went to Mini's room. She was bent over her books, on the table. I tip-toed up to her and held my hands over her eyes. She giggled and tried to prise my hands away.

"Three guesses!" I said smiling.

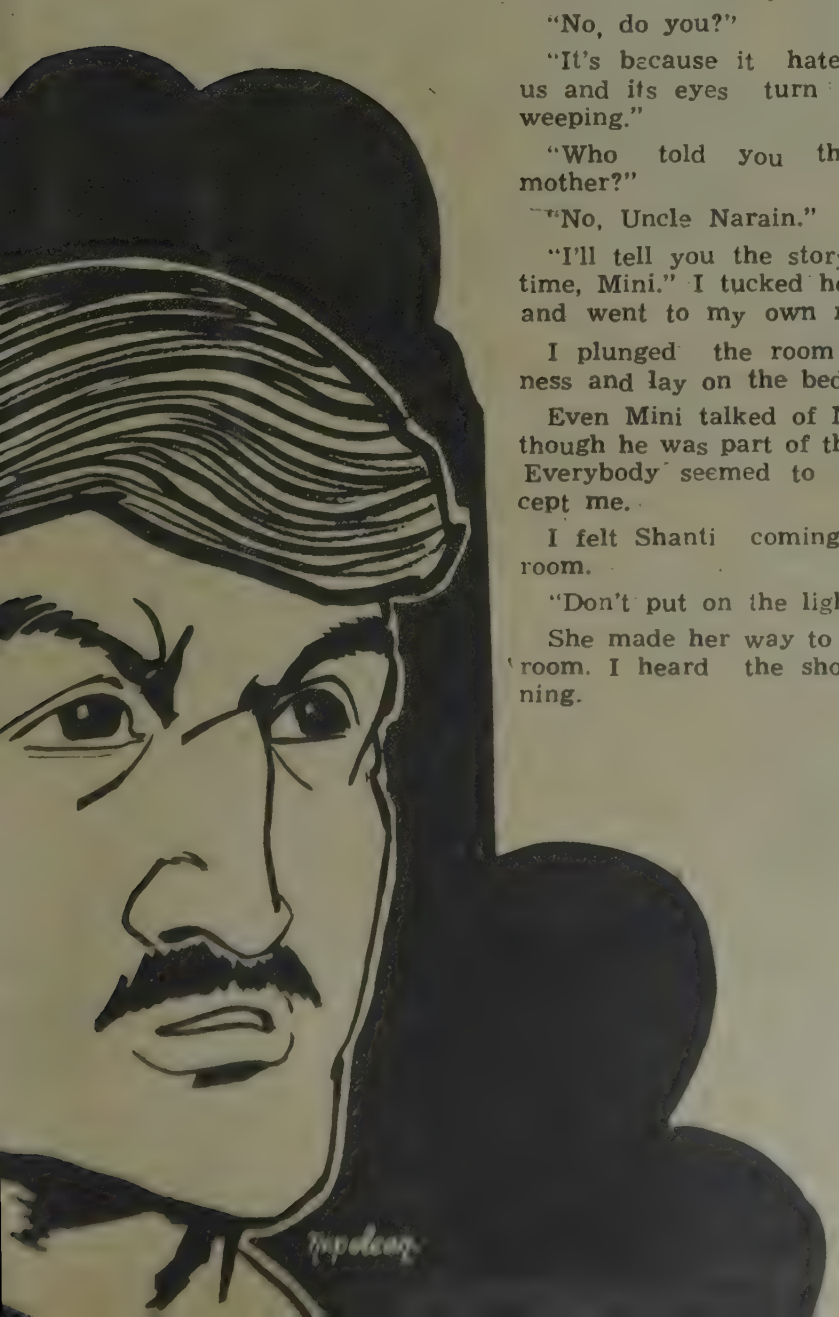
She laughed happily.

"Uncle Narain."

I pulled my hands away quickly as though they burned. The smile washed off my face.

Mini turned to me.

"Daddy?" she yelled and clamoured down from her chair and hugged me. I looked at the child clinging on to my legs. I ruffled her hair. She looked up



I was too busy pursuing my career to have any time for my wife Shanti and daughter Mini. Too late I noticed the sniggers in the office, the talk about Shanti and Narain

and beamed, and then her expression changed.

"You're angry, Daddy?"

"No, Mini."

I looked up suddenly to find Shanti sitting across in a chair, watching us.

She lowered her eyes.

"Dinner is ready," she said.

It was a quiet dinner except for Mini's incessant chatter.

While Shanti cleared the table, I took Mini to her bedroom.

"Daddy may I watch T.V.?"

"No."

She screwed up her face.

"Listen. I'll tell you a story."

Mini grinned and snuggled into her bed.

"While the sun was setting in glorious red. . ."

"Daddy, do you know why the sun is red when it sets?"

"No, do you?"

"It's because it hates leaving us and its eyes turn red with weeping."

"Who told you that? Your mother?"

"No, Uncle Narain."

"I'll tell you the story another time, Mini." I tucked her in bed and went to my own room.

I plunged the room in darkness and lay on the bed.

Even Mini talked of Narain as though he was part of the family. Everybody seemed to know except me.

I felt Shanti coming into the room.

"Don't put on the light."

She made her way to the bathroom. I heard the shower running.

I switched on the bedside lamp and fished out my cigarettes.

I lighted one and put off the light. Shanti had come back into the room She patted her pillow and lay down beside me. I could smell her cool fresh fragrance.

In the days that followed, I spent many more sleepless nights, smoking and staring at the ceiling. In the office I was thoroughly unpleasant to everyone, and the bulk of my work was carried out by my assistant, Chandrasekhar. When Narain went on a day's leave, I dialled home only to find Shanti not at home. This added fuel to the growing fire in my heart.

The only link between us then was Mini.

"Daddy, what are you getting mummy for Saturday?"

"What's on Saturday?"

"Your Anniversary."

"What?"

"Ask mummy if you don't believe me. Isn't that so, Mom?"

Shanti looked up from her rice plate.

"Coming Saturday is 25th March."

"Mummy, will you have a party like last year?"

"Ask your father."

Ask me will she? I'd like to ask her a few things before that.

"Daddy will you have a party?"

I pushed my plate away and got up. As I walked towards the door, I heard Mini in a small voice.

"Mummy, is Daddy angry with me?"

On Friday, a brainwave hit me. I dialled home immediately.

"Shanti?"

"Yes!"

"I'm inviting some friends for dinner tomorrow"

There was a silence.

"How many?"

"Oh, probably four of them."

"All right. Is there anything else?"

"No."

I heard a click on the other end. I slowly placed my receiver down.

On Saturday, I went to our showroom and purchased a sky-blue chiffon saree.

When I went home it was still early. I placed the package on the dresser with a note saying, 'Happy Anniversary'.

In my bedroom I found a small cover addressed to me. I opened it to find a beautiful tie. I smiled wryly. Weren't we celebrating our Anniversary beautifully?

Rita and Chandrasekhar were the first arrivals.

"Happy Anniversary, boss," they said, and gave me a bouquet of flowers.

"Thank you, Chandru. Thank you, Rita."

Shanti came in carrying a tray of cool drinks. She had on the chiffon saree. She'd done her hair up in a new style that became her.

"You look beautiful, darling."

She looked up at me then. Her face showed strain. She pushed back a strand of hair from her face and smiled weakly at me.

It was precisely at that moment that Narain arrived, with Veena, one of the typists.

"We've all been waiting for you, Narain."

Everybody looked at me then. Narain was his usual suave self.

"Sorry I kept you."

I beckoned Shanti to my side.

"Shanti, my wife. This is Veena. And Narain. You've met him?"

"Yes."

Before the pause could become lengthy, Narain wished us and gave us a bouquet.

It was a dinner with sparks flying. For once Narain was not the spirit of the party. He ate his dinner silently.

"Narain, when are you giving us the good news?"

"What news?"

"Bells, fellow, wedding bells."

I am sure like hell he glanced at Shanti then. And Shanti was busy filling her plate with curry.

"I thought you had a soft corner for Veena. Isn't that true?"

Veena blushed.

"I think, Vinay, you can leave me to live my own life."

We glared at each other. Chandrasekhar interrupted.

"What are you going to do about that order from Delhi, Vinay?"

"What order? Oh, that one. I don't like talking business at home, Chandru."

Chandrasekhar shut his mouth and went back to his food.

"Shanti, how long do you want with that curry dish?"

She reddened and pushed the dish towards me.

"My wife is quiet today. Don't you like the company, Shanti?"

She didn't look up from her plate, but her face had turned a sick cream.

"Your daughter is a smart kid," Rita put in.

"Which school is she in?"

"Hunh?"

"You aren't listening, boss."

"I'm sorry, Rita. Has everyone finished? Let's go to the hall."

Everyone got up except Shanti.

"Shanti?"

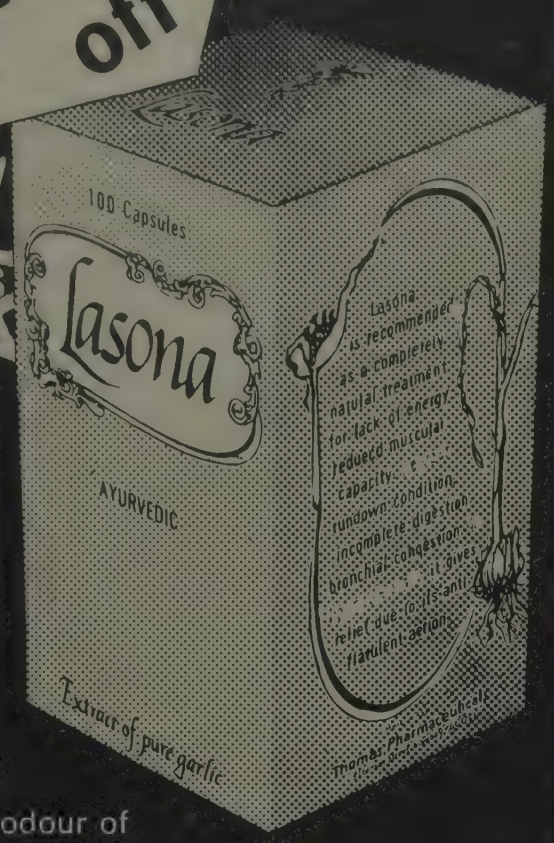
"You go ahead. I'll help the servant clean up." Without ano

Lasona

FESTIVAL OFFER

Rs. 2/- off

ODOURLESS


100 Capsules
Lasona
AYURVEDIC
Lasona is recommended as a completely natural treatment for lack of energy, reduced muscular capacity, run down condition, incomplete digestion, bronchial congestion, relief due to its anti-flatulent action
Extract of pure garlic
Thomas Pharmaceuticals

SPECIALLY FORMULATED

Lasona Completely eliminates the offensive odour of raw garlic and benefits you in more ways than one by,

- Reducing cholesterol
- Improving your digestion
- Relieving gas
- Purifying the blood
- Helping to clear persistent long standing coughs

Lasona comes to you in a convenient odourless transparent soft capsule capturing garlic's intrinsic qualities.

Thomas Pharmaceuticals 23 Hamam Street Bombay 400023

CUT & USE

Lasona **FESTIVAL OFFER !**

Dear Consumer,

Present this coupon to your dealer for Rs. 2/- off on Lasona 100's and Re. 1/- off on Lasona 30's on purchase of one bottle of Lasona.

Dear Dealer,

Please give Rs. 2/- off on one Lasona bottle of 100's and Re. 1/- off on one Lasona bottle of 30's. Thomas Pharmaceuticals will reimburse the amount with handling charges against your order of Lasona equal to the number of coupons surrendered by you.

Customer's Name Mr./Mrs. _____

Address _____

_____

Dealer will detach top flap(s) of the Lasona carton.

Thomas Pharmaceuticals 23 Hamam Street Bombay 400023

The fragrant freshness of flowe bathed in dew.

You'll love it.

poise
CHANTELLE
PERFUME

U-PCP-1

MARKETED BY RALLIS INDIA L

SHADOWS

her word she turned towards the kitchen.

I put some hit numbers on the record-player.

"Anyone want to dance?"

Chandrasekhar and Rita moved to the floor.

"Narain?"

"I'll sit for a while, Vinay."

Veena and I joined Chandrasekhar and Rita on the floor.

I don't know when but suddenly I noticed Narain was not in the room. I excused myself from Veena and made my way to the kitchen.

They were there. Narain had his arm round my wife and Shanti was shedding copious tears.

I didn't stop to think. My eyes burned, my body trembled. I rushed on them.

I caught Narain by his shirt collar and landed two fast ones on his jaw. Narain is a six footer and heavier than me. But I don't think he was prepared. I never gave him a chance to recover. By the time I finished with him he was sprawled on the floor.

I turned on Shanti. She cowered near the sink. I encircled her throat with my hands.

She screamed.

"Leave her, Vinay. Leave her!"

I looked back at Chandrasekhar. Behind him were Veena and Rita in the doorway. Rita held a frightened Mini.

"What do you care?" I yelled. I saw his fist racing to meet my jaw.

Blackness.

When I opened my eyes, I found myself in my bed and only the night lamp on. Beside the bed, a figure was huddled on a chair. The luminous dial on my watch read — 3.30. I looked at the figure. It was Shanti.

"What are you doing here?" I yelled.

She didn't answer. I sat up in bed. My jaw ached. I went to the bathroom, filled the basin with cold water and plunged my head in it. When I returned to the room, she was still in the same position.

I suddenly remembered Mini's frightened face.

"Where's Mini?"

No answer.

I went to her and shook her till her teeth rattled. I took my hands away.

"Rita has taken Mini with her."

"And where's your boyfriend?"

"You never bothered to hear my side of it. Did you?"

"What is there to hear? The whole office is talking about it."

"Right from the time you became GM you've no time to hear anyone. The only person who talks is you."

I sat on the bed heavily.

"You were busy making more and more money. I was just a decoration. Big man Vinay Sastry's wife."

"So you turned to Narain. How simple." I sneered.

"I tried, Vinay. Really I did. When I needed you, you weren't there. . . The day when Mini fell down in school and hurt her head, I phoned the office. They said you were in a conference and couldn't be disturbed. It was you who sent Narain to the hospital."

I remembered the incident. Our Managing Director had arrived from Delhi, and I couldn't get away from the office. Finally when I could extricate myself, Mini was back home and Narain reported there was nothing seriously wrong with her. I'd gone on with my work and when I went home in the night Mini was asleep and an exhausted Shanti lay beside her.

"You gave a volume of fairy tales to Mini and thought your duty ended there. And Narain inquired after her every day."

"He came to see you, not Mini."

"All right. He came to see me. He talked to me. He advised me. He made me laugh like I'd not done for years." She was shouting.

"Next you're going to say you were just friends and nothing more."

"You're not going to believe me." She sighed and there was a long silence.

"Vinay, it's best for both of us if I left."

I said nothing.

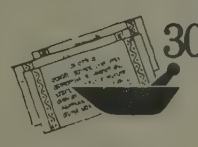
"I'll go tomorrow with Mini. Anyway her holidays will begin in another fifteen days."

"Where will you go?"

"Appa has written that he'd like to see Mini. I'll go to Coimbatore."

I didn't try to stop her.

All that happened three months ago. Mini's school has already re-opened and I don't know if Shanti is coming back or not.



3000 year old recipe for total health

Dabur Chyawanprash builds family health in four ways

Vitamin C rich, tasty sweet-sour compound in its natural form

1. Keeps body tissues young
Dabur Chyawanprash slows down the wear of body tissues.

2. Builds body immunity
Dabur Chyawanprash raises the total body resistance, and is also indicated in coughs and colds.

3. Builds alertness
Dabur Chyawanprash helps build alertness in children and develops the faculties in old age.

4. Has anabolic properties
Dabur Chyawanprash helps in the upbuilding of the body.

Recipe of the gods
The recipe for Chyawanprash dates back over 3000 years, when, it is said, the physicians of the gods prescribed it for Rishi Chyawana to restore his youth. Although the oldest health tonic in the world, it is today manufactured by Dabur in a modern, hygienic and fully automated factory.

Free spoon with 1 Kg. pack

An Ayurvedic health tonic

Dabur CHYAWANPRASH

Available at all leading chemists and medical shops

Eve's Weekly — Quiz Contest - 15

HEGMAN

1. What name has been used more than any other by the Popes?

2. Which great Asian leader was called "The Great Helmsman" by his people?

3. One of the world's most famous women — anthropologist and writer — died recently in New York. Name her.

4. What was the last play completed by William Shakespeare?

5. The sidereal period of rotation of the Earth is 23 hours 56 minutes. What is the sidereal period of rotation of Mars?

6. Which country lies between the White Sea and the Black Sea?

7. George Lucas directed sci-fi epic "Star Wars". Who directed "2001: A Space Odyssey"?

8. With what kind of animal does "Born Free" deal?

9. Domenikos Theotokopoulos, famous painter, was better known as ————

10. The three Wise Men — Caspar, Balthazar, and Melchior — are also known collectively by what name?

11. Name the batsman who scored the slowest hundred in Test Cricket.

12. Portia in "Merchant of Venice", one of the Magi and South African President Vorster share what name in common?

This is the fifteenth of our fortnightly Quiz Contest series.

Eve's Weekly offers a cash prize of Rs. 50.00 to the winner— i.e. the person whose all-correct solution is picked up first from among those received on or before the deadline. This is to give an equal chance to contestants from outside Bombay. The deadline for Quiz Contest No. 15 is January 6, 1979.

There is no entry fee. Please mark 'Quiz Contest 15' on the outside of your envelopes.

The answers to Quiz 14 will appear in our issue of January 13, 1979. The answers to Quiz 15 will appear in our issue of January 27, 1979.

Industrial Times

WEARS A NEW LOOK with a difference

It is not merely the size we are changing but the contents too.

More practice-oriented articles

More light on current trends in management, marketing and finance and certainly more personalities to talk about.

Here is a sample of the next issue.

JANUARY 1, 1979.

What was the year 1978 like?
For industry, for agriculture, for labour and for the common man?
And what do our experts expect 1979 to be?

The formidable list of contributors is headed by none other than

G. M. LAUD,

Followed by **A. K. GANGULY,** Editor, Capital,

H. P. RANINA, Taxation Expert,

LOUELLA LOBO PRABHU,

S. R. MOHANDAS, Industrial Relations Expert, and many more

Then we have **M. K. RUSTOMJI,** the inimitable management author, whose books are translated into several languages earning the country precious foreign exchange. He will be talking about professionalism in Indian management.

And talking about professionalism, is it really the time to replace family management? asks **RAMU PANDIT.**

In short, it is an issue which should not be missed by all means.

So book your copy of

INDUSTRIAL TIMES today.

ONE MILLION SPARKS

Priced less than others but priceless in quality

MAGIC®

ELECTRONIC GAS LIGHTER

- It's handy,
- It's shock proof,
- It's unbreakable,
- It's guaranteed,

MAGIC GAS LIGHTER – a must in every home.

UNDER KNOW HOW FROM JAPAN
Manufactured in India by:

CEESHAM TRADERS
BOMBAY-400 064
Sole Distributors:
ANJALI ENTERPRISES
419, D. Joshi Wadi, Kalbadevi Rd.
Bombay 400 002 □ Phone: 311612

RPC

UTILITY CALMANAC

12 MONTHS ON 12 SHEETS

A Complete Guide in every home

★ Dates, Hindu Lunar Tithi, Festivals, Bank Holidays Printed in attractive colourful form. True to it's name, the calmanac is a mine of valuable information for a throwaway price. ★ Sizzling recipes. ★ Health guide by Dr. Padam Singhvi ★ Articles by leading personalities ★ Beauty tips ★ Consumer tips ★ Stimulating articles ★ Household hints.

Monthwise FORECAST BY Jyotirbhaskar JAYANT SALGAONKAR
HEATH HINTS BY VAIDYARAJ D. S. ANTARKAR

Compiled By : Vrunda Moghe Dev

Hurry book your copy straight away under certificate of posting.
SEND Rs. 2-50 to get your copy at your door step.

Name : _____

Address :

-Publishers-
SUMANGAL PUBLISHING CO.
172, M. M. Granth Sangrahalaya Marg, Dadar, Bombay-400 014
Post Box No. 5547

MARATHI AND HINDI EDITIONS ALSO AVAILABLE.

hi ya honey!

By an Alves called Johnnie

My Friends Receive Me With Open Arms And Empty Bottles

Christmas and New Year is a time of good cheer and friendship. All my friends think it's an accepted law to visit other friends and I too have been roped into this thinking. The thing that puzzles me most every year is how to decide when to venture out and visit a friend and when to wait at home expecting someone to visit you. This year everything went wrong. I visited six of my friends and none of them were home. All of them, however, found me at home on different days. At the end of the week, I found that two months' quota of my hard liquor had vanished and my wife and I had quarrelled each time the guests left.

This time after the D'Costas left, we felt it would have been cheaper to go to Ajanta-Ellora for a week-end. They brought their uncle Thomas along. It appears he had just returned from Dubai and they felt it was a shame to leave him behind, especially since he had not tasted liquor for over six months.

How can guests come over unexpectedly and bring along a thirsty uncle and casually pass it off with "John, I brought my uncle Tom along. I knew you would not mind it. You are a great sport."

Uncle Tom of course made himself at home in five minutes, announcing that all of Fred's friends were his friends and slapping me hard on my back.

He started by kissing my wife on both cheeks in the Arab style, trying out all the sweets with "You make lovely sweets, Babs. Wish I had married you" and ending up with drinking six pegs of my whisky, each of which would have floored my dad in 15 minutes. Uncle Tom of course managed to stand erect for the parting kisses and the slap on my back. At the door step, he turned around and said as an afterthought, "When you are in Dubai, don't forget to call me. I assure you of a good time." I could have thrown the bottle at him, if it hadn't yet contained about two pegs.

This year I found the Sequeiras at home because I had made it a point to tell them I was coming. They were waiting for us, the entire clan, including mother-in-law and four absolutely lovable children. As is his custom, Mario greeted me with a hug that left three of my ribs aching for a week and his wife kissed me with a peck that left my face wet. It seems an odd coincidence that every time I am at the Sequeiras, Mario holds up a bottle with just three pegs left in it and says, "I say, John, you'll have to manage with this liquor. If only you had come yesterday, the bottle was full.' This has happened on four successive occasions. Three pegs is one too many for me, but with me, Mario, our wives, a mother-in-law and the inevitable friend Osie, it would require a computer to share the liquid. Mario of course needs no computer. He has devised a foolproof method of sharing his booze. He first pours the soda, adds three cubes of ice and then colours the drink with whisky.

His charming wife had prepared some excellent sweets. Of the fine varieties, I did not touch the 'cul-culs' as their little son had told me earlier how easily they came off the family comb. A visit at Mario's is a feast for his family. It's a well-rehearsed plan. Each sweet is served to the guests and then the family attack the rest and make sure none are left for a second helping. I never got to tasting the 'ju-jubs'. The littlest fellow filled his pockets and went in. My wife thinks they went back into the box, but I don't believe it was so well-planned.

The next round was a plate full of little balls called 'golios' sent by their Mangalorean friends Rita and Lewis. Honey having heard that some villagers in Mangalore had successful substituted 'golios' for ballbearings, I did not venture to risk my teeth. I was enjoying the 'chaklis' when the little fellow whispered in my ear, "Uncle, if you want to buy some, the hutment-dwellers next door make them daily."

It's great fun having friends over, to wish you, and taste your Christmas sweets, and share your liquor and really enjoy themselves. This year I had the Smiths, the Rodricks, the D'Costas, the Sequeiras, the Satputes, the Noronhas, three Pereiras, four Fernandeses and six D'Souzas.

Some day, I am going to taste the pleasure of visiting them in return, if I can find them home.

Until next time then.

frankly speaking

Devi

It's high time our stars stopped trying to be jacks of all trades. All over the world tricky shots are done by stuntmen, who are highly paid for their specialized jobs like falling off a plane, train, car or horse.

But here our stars get very earnest about their job, and go in for unnecessary realism. Sunil Dutt last year paralysed three films when his leg was hung up in plaster. He tried to jump from one balcony on to another for a shot and

Raj's Khandani Extravaganza

broke the gallery as well as a heelbone. New Rameshwari insisted on doing a riding scene for Rajshri Films and fell off the horse. A harmless little stone has shattered her eyeball. For one month now doctors have been trying their best to bring the eye back to normal — and a star career is all eyes and harsh flashbulbs. Meanwhile, Shabana Azmi has signed up for the Rameshwari starrer that had not gone on the floor. What a heavy price to pay for this "do it yourself" craze, apart from depriving a junior artiste of his daily bread.

• •

Raj Kapoor is on camel back in the desert around Jaipur shooting for "Abdullah". He intends dishing out a trio of muhurats on his birthday. By the time this appears in print Raj will have announced "Paramveer Chakra" to be directed by him, another to be directed by Dabboo. And yet another to be directed by Rahul Rawail. After "Satyam" not many star aspirants have queued up at the cottage, since everyone is pretty sure all the three films will be multistarrers, starring the entire Kapoor Khandan.

• • •

While everyone insists that Manmohan Krishna brought the fighting Chopra brothers together at the muhurat of 'Noorie" directed by him, produced by Yash Chopra. I feel it is Success, that has done it. The only thing that big brother Chopra had against Yash was Yash's success. Now that "Pati Patni Aur Woh" has clicked, big brother can afford to be magnanimous, and the score is Love All.

people and events

Filmstar Tanuja inaugurates the annual trade fair of the Institute of Hotel Management, Catering Technology and Applied Nutrition, Bombay, as Miss Thangam E. Philip, principal, and students of the Institute look on.

RIGHT: Vice-Admiral R. K. S. Ghandhi, PVSM VrC Flag Officer Commanding, Western Naval Command, Bombay and Chairman, Sea Cadet Council, crowns Miss Pervin Bharucha Miss Neptune 78 at the Sea Cadet Ball held on board Training Ship Jawahar.

ABOVE: At a function held in Bombay to release HMV's latest international releases, their 'Christmas Charmers', are seen from left, Mr. V. K. Dubey, manager A. and R., HMV, Miss Maya Sami, famous singer, and Mr. Chander Batheja, branch manager, HMV.

RIGHT: Mrs. Z. S. Dubash, Principal, Princess High School for Girls, Bombay, speaking at the annual award-giving ceremony of the School. Seated are, from left, Mr. Homi Tavadia, Mrs. Gulshan Ewing, chief guest, Mr. S. A. Dubash, director of the School, and staff members who were honoured at the function.

LEFT: At the prize distribution ceremony of the Eastern Command Kindergarten School in Calcutta, Mrs. Maureen Vaz, wife of GOC Eastern Command (right) gives a prize to the daughter of a jawan.

BELOW: Seen at a function to celebrate the Yugoslav National Day held in Bombay by Mr. Milanko Ristic, consul-general for Yugoslavia and Mrs. Ristic, are seen from left, Mr. N. N. Kapadia, Sheriff of Bombay, Mrs. J. Jasper, Mr. J. S. Jasper, acting UK Deputy High Commissioner, Mrs. R. Kapadia, Mrs. M. Ristic and Mr. Ristic.

Child artistes in 'Kathak Ka Vikas', a ballet presented by Kathak dancer Uma Sharma in Delhi for the

bombay

Mrs. S. Horino, wife of the Consul General of Japan, recently inaugurated the Sogetsu School of Ikebana (Bombay), at a function held at the Ambassador Hotel. The Sogetsu School with its headquarters at Tokyo completed its 50th anniversary in April this year.

On the occasion Mrs. Leela Rajkumar, president of the School, gave a demonstration of flower arrangement.

* * *

An exhibition of wildlife photographs, depicting some of India's endangered species, was inaugurated by well-known naturalist Dr. Salim Ali. The exhibition, which was organised by the World Wildlife Fund-India and sponsored by Agfa-Gevaert India Ltd., coincided with the Maharashtra wildlife week — December 3-10. Among the photographs were works of renowned nature photographers like M. Krishnan and E. Hanumantha Rao.

Welcoming the chief guest, Dr. Salim Ali, on behalf of WWF-India, Mr. S.P. Godrej, WWF-India trustee and chairman of the Western Region Committee recounted some of the interesting research studies undertaken by Dr. Salim Ali—specifically with regard to Indian birds — and his deep interest in the conservation of nature. He also expressed appreciation for the work AGFA was doing.

* * *

The Nutrition Department of Nirmala Niketan's College of Home Science held a seminar on Nutrition and the Child. The two-day seminar discussed, among other subjects, the breast feeding—bottle feeding controversy, processed foods for children, and the problem of nutrition and its impact on the developing world. Among the speakers were Dr. M. M. Wagle, Dr. P. J. Thomas, Dr. P. M. Udani and Dr. S. M. Merchant.

* * *

The Institute of Hotel Management, Catering Technology & Applied Nutrition held its annual trade fair from December 8 to 10. The fair was, as always, very interesting. Besides their unusual food items, the latest in hotel and kitchen equipment were also on sale.

The fair was inaugurated by Tanuja, renowned film artiste.

* * *

An unusual exhibition of metal sculptures and reliefs was held here by Aruna Purohit. Aruna has held exhibitions of her paintings in the past, but has now got into sculpture. Some of the more interesting pieces on display were Fish, Mother and Daughter and Revolution.

Mr. M. C. Chagla inaugurated the show. It was her tenth solo exhibition. Aruna Purohit has held painting exhibitions in Colombo, Vienna, W. Berlin, besides Delhi and Bombay.

* * *

Inaugurating the exhibition on the West Bengal floods, organised by the Indian Council of Citizenship, Mr. Sadiq Ali, governor of Maharashtra, spoke of the duty of every State to help victims of calamities in other States.

The photographs at the exhibition revealed vividly the extent of damage done to W. Bengal. Villages partly and completely submerged under water, old people being helped out to safety, women sitting desolately amidst the ruins of their homes, railway tracks and bridges dislodged and broken, and villagers starting to reconstruct their huts — all these portrayed the havoc of the floods better than any statistics could.

delhi

The Mahila Dakshata Samiti has been doing wonderful work, conducting campaigns against dowry, for consumers' protection and for equal rights for women. A cheque was presented by Mrs. Pramila Dandavate, Secretary of the Samiti, to Mrs. Abha Maity, State Minister for Industries, for Bengal's Flood Relief Fund, at the Industrial Fair at Pragati Maidan, at which the Samiti had put up a stall.

* * *

A large and representative exhibition of the works of M.F. Husain was opened at the Lalit Kala Akadsmi gallery. The exhibition is a tribute to the painter by Art Heritage, on the occasion of his being made a Fellow of the Lalit Kala Akademi. Later a reception was given to felicitate Mr. Husain.

* * *

Kathak grew out of **Braj-Raas.** In time, it acquired a sophistication of form that gave it a classical texture. Later when it was introduced in the royal courts of both Hindu and Muslim kings, it became a 'secular' dance form. However, most Kathak themes revolve around the legends of Krishna and his **Gopis.** Uma Sharma, the well known Kathak dancer presented a ballet, **Kathak Ka Vikas** (the evolution of Kathak), which was enacted by her young students. The choreography was extremely well-executed and the young artistes had the confidence of veterans. This was Uma Sharma's special presentation for the International Children's Year.

calcutta

A refreshingly different exhibition of black and white oil paintings by Doel Sen was on display at the British Decor Service.

Doel Sen's exhibition was in aid of the S.O.S. Children's Village, West Bengal, and appropriately, it was inaugurated by a child artist. It was a fitting tribute to the coming Childrens Year.

* * *

The South India Club held "An Indian Literary Soiree" with Prof. P. Lal to mark the inauguration of an extension to the Club's library. The Soiree was largely attended, specially by those who have an abiding interest in Indian writing in English. Prof. P. Lal gave an introductory talk on Indian writing in English and donated a selection of 500 books from the Writers' Workshop collection to the Club Library. The South India Club is the first library in Calcutta to offer facilities for the study of Indian literature in English.

ANSWERS TO EVE'S WEEKLY QUIZ CONTEST—13

1. **Durga.**
2. **Brazil.**
3. **1928.**
4. **K. L. Saigal.**
5. **Sir James Chadwick.**
6. **December 10.**
7. **Thimpu.**
8. **Jules Verne was his real name.**
9. **Estivation.**
10. **Blue and white.**
11. **Jabalpur.**
12. **Bana Bhatta.**

None of our readers was able to submit an all-correct solution for this quiz. The prize money of Rs. 50 will be carried forward, so that the winner of Quiz 14 will get a prize of Rs. 100.

world of eve

MANJARI SEN

When a confirmed urbanite has to live in a village because of her husband's job, in most cases she either feels like catching the next train back or she resigns herself to 'a boring life'. Faced with such a situation, Manjari did neither. Joynagar, the village to which her husband was posted in 1946, was teeming with girls of school-going age, with no school for them to go to. Deciding to use her B.A. and B.Ed. qualifications, Manjari started organising a school.

Organising the school meant going from door to door to motivate parents and actually bringing the girls to school and dropping them back. When the students grew from five to 200 within a year, Manjari started providing the girls with decent school-dresses. She opened a free reading library and started giving tuitions to those who needed them. For the unemployed boys of the village, Manjari started homeopathy classes.

Now in Calcutta, Manjari teaches in a well-known school but her Joynagar days have left a taste for voluntary work in her. She combines this with her love of cookery — she is in charge of the All India Women's Conference's canteen services in Calcutta.

SHANTIDEVI DEVADASAN

"I don't want to sit in an office and push files. I want to be with the public and understand their problems and solve them. My work is challenging as well as rewarding," says Shantidevi, executive officer of the Pune Cantonment Board.

Born in Madras, Shantidevi graduated in English Literature from Madras University. Shantidevi's first love is dramatics. She has produced and acted in many plays.

Shantidevi also did a course in Dramatics from Madras, she was later appointed Executive Officer in the Military Lands and Cantonment Service.

Shantidevi lays great emphasis on sanitation. "Health is extremely important and what I like is neatness and discipline, in all aspects of life," she says.

Shantidevi loves Western classical music which is what she turns to for relaxation.

this week for you

IF IT'S YOUR BIRTHDAY THIS WEEK:

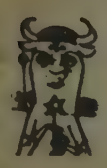
If you have any little worries they will probably concern home life or the responsibilities of a relative — but nothing you can't handle with good sense and forward-thinking. Mainly, it looks like being a year of success and achievement, both emotionally and in more worldly matters. No doubt you have had financial problems in the past year or so; perhaps you were denied a special prize that you worked for and that should, rightly, have been yours. New chances in 1979 to make up for lost time and rewards may be greater than you hope for. Come out of your shell and take a more active role. If single, an important new link is indicated but may mean the end of a long-standing friendship.

For the week Dec. 31, 1978 — Jan. 6, 1979

John Naylor

ARIES (Mar. 22— Apr. 20)

Plans and wishes can be given a push forward and, if in the mood for adventure, an ardent stranger could bring unusual excitement. It is a good week for striking out in a new direction, for trying to better yourself. If you've set your heart on something, make some moves.

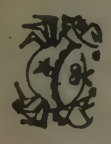


TAURUS (Apr. 21 — May 21)

New chances show in more than one direction as things look up for you, generally. There is plenty of fun around, but if looking for a serious relationship, be patient for a few weeks. Problems in personal life are waning and you'll find cash is more plentiful very soon.

GEMINI (May 22 — June 21)

Two areas need care — your love life and your finances. You will find people a bit hurtful at times but they probably won't mean it. It's a temporary down point which needs a cool head. In love, don't wear your heart on your sleeve and you'll find you get along much better!



CANCER (June 22 — July 23)

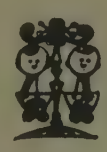
You are a steady sort of person but your stars are aggressive just now and pushing you this way and that. Hard-working and a bit quarrelsome too, so you could be under nervous tension. You must make time for fun and relaxation — and it would be a mistake to neglect the man in your life.

LEO (July 24 — Aug. 23)

There is a special something about your personality which will attract others to you, so get around and communicate. It's a good week for cash with some super buys around in clothes and accessories which are a little bit 'different'. Keep up to date on the bits and bobs though, for life gets busy soon.

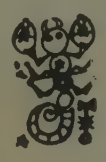
VIRGO (Aug. 24 — Sept. 23)

With Mars, that passionate planet, aiding your love life from a sympathetic angle, life should be exciting, your scene busy. If unattached, new faces and places are what you should aim for and you'll soon be happily involved. Special hopes and wishes are emphasised, so don't let shyness hold you back.



LIBRA (Sept. 24 — Oct. 23)

If single, a new romance is on the way and a lively social scene, so get yourself organised. This week, the main accent is on home and family affairs but you will find yourself included in everything that is going on. Be more adventurous if you are about to buy personal goods.



SCORPIO (Oct. 24 — Nov. 22)

New influences affect the area of communication, so be sure to make contact, to respond to friendly overtures. Throw out outworn ideas and consider new possibilities, generally. Get letters in the post, seek interviews and meetings, take heed of any bright ideas that come to you.

SAGITTARIUS (Nov. 23 — Dec. 22)

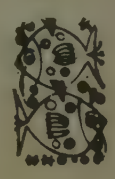
Venus, star of love and happiness, enters your sign and stays until early February. You have a romantic and sociable few weeks ahead, a lucky period for money. A blissful time for your love life and you'll feel fine, look your best. Be sure to seize opportunities that will come your way.

CAPRICORN (Dec. 23 — Jan. 20)

If you are not enjoying life and finding yourself in the swim then you are not making the most of your chances. It's a happy and sociable scene but this week your stars especially favour job prospects. If you are hoping for a lift, cashwise, this is on the way. It's a good time to ask favours.

AQUARIUS (Jan. 21 — Feb. 19)

Some good things will drop into your lap later in January, but meanwhile, economise. You will feel extravagant and be too generous with friends. A super-special week for carefree activities and your love life will get more exciting soon. You are entering a rather fortunate phase.



PISCES (Feb. 20 — Mar. 21)

Love and the lighter side of life are starred and any form of communication will be lucky to you. A person you meet fleetingly could have an important effect on your affairs for quite some time to come, for you will meet again soon. Don't put off until tomorrow what you should have done yesterday.

next week

Eve's Weekly

ISSUE OF JANUARY 6, 1979

HAPPY NEW YEAR!

***It's time once again for that eternal panacea — lofty resolutions for the new year. If you can't keep them, you can surely laugh about them!**

***Back at home, a guide to some of the pressing issues that would benefit from every woman's commitment and involvement in '79.**

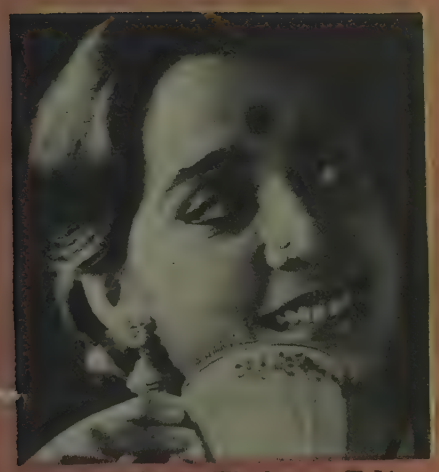
***And, of course, what the stars hold for you in the new year. A detailed, horoscopic guide to love and romance, career and money in '79.**

***Talking of romance, a selection of poems from a forthcoming anthology of modern Indian love poetry.**

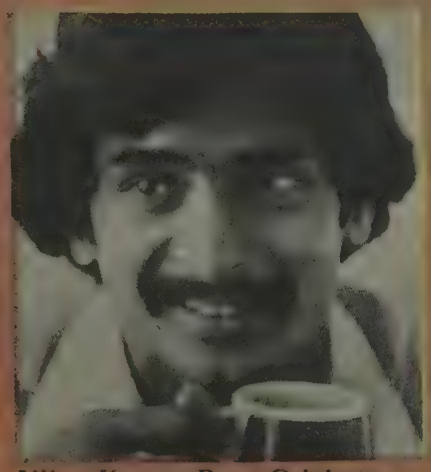
***Not to mention all the other changes — interesting new columns, better printing and easy-to-read new types that come with our trim, new year size and look.**

"Bru: it's No.1 in taste & flavour"

Ask your neighbour. Ask any coffee lover.



Saswati Guha Thakurta, T.V. Announcer
A cup of strong Bru helps me through trying programmes.



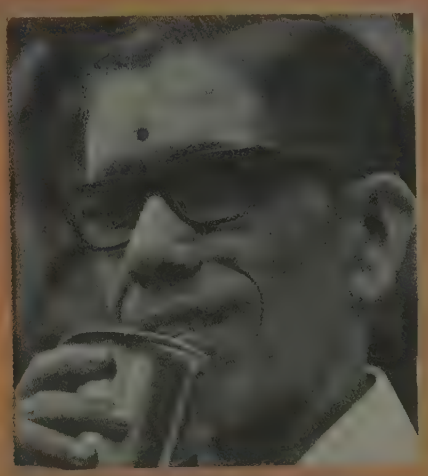
Vijay Kumar Rao, Cricketer
Nothing to beat ground coffee flavour. That's why I prefer Bru.

Priya Lal, Housewife
Initially I bought it for price, now my family insist on Bru.

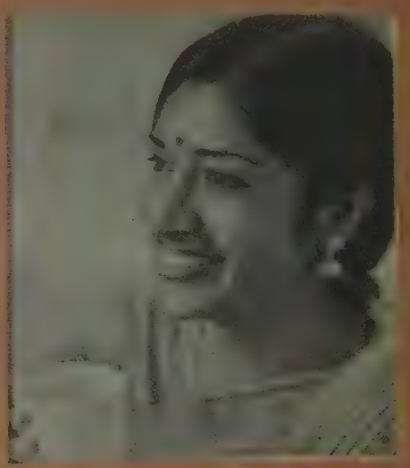
Pritam Singh Khanna, Executive
I prefer a good strong cup of coffee—that's why I like Bru.

Prabha Chawla, Hotel Executive
At home or at work no other instant will do.

Prabha Narashimhan, Executive
I love Bru as much as I do ground coffee—just the right taste.



Mr. Krishna Murthy, Principal
A dabra of rich, steaming Bru is the way I like coffee.



Sushila Ravindranath, Housewife
My family is so used to Bru. Besides it helps my budget.

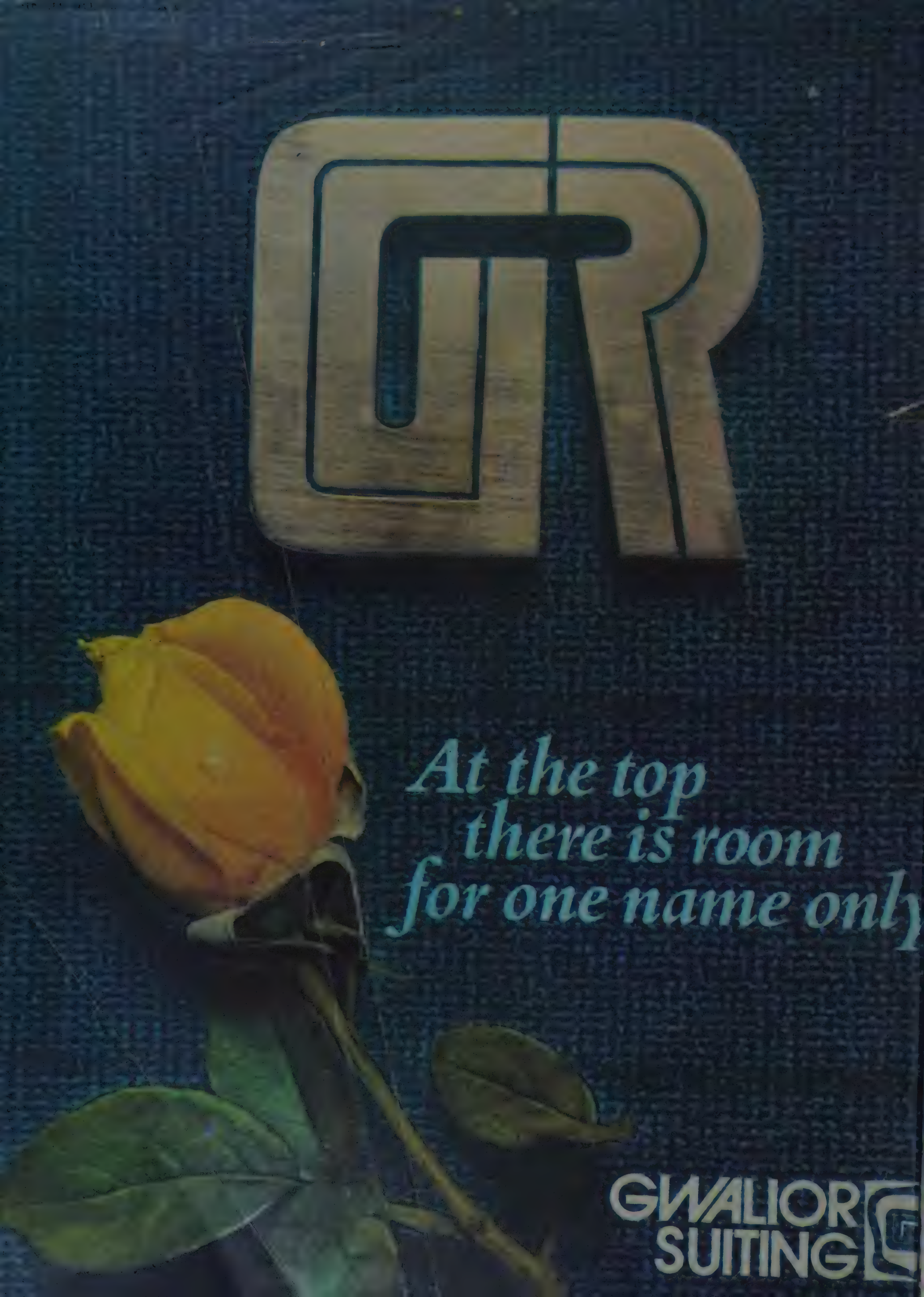
Manidipa Mittra, Housewife
I took to Bru in Madras, now back in Calcutta no other coffee will do.

Prema Dutt, P.R.O.
In my job, meeting people over a cup of Bru can be relaxing.

To all lovers of good coffee

Bru's unique taste has won the appreciation of coffee lovers throughout India. Because Bru is just right in taste, flavour and strength

Bru: Even its price is right.


At the top
there is room
for one name only
GWALIOR
SUITING